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JUN 2014
#86
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Special SHOCHU Issue

Chopsticks NY Shochu Week

Sweets & Shochu Pairing

Shochu 101

MISO:
Super Seasoning

SPECIAL REPORT
Revisiting Godzilla

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CHOPSTICKS NY CONTENTS

[June 2014, #86]

Cover
Ponto Ponta
www.as-amid.com
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Revisiting Godzilla

—— THOUGHTS FROM THE FIRST GODZILLA GENERATION

This year marks the 60-year anniversary of the Toho Co., Ltd. 1954 release of the first Godzilla movie. Toho produced 28 subsequent movies and there are numerous other works including a TV series, video games, comic books and Hollywood films, making this father of the "kaiju" monster genre one of the most successful Japanese entertainment franchises. Released on May 16, the new Godzilla by Warner Bros. Pictures awakened the first Godzilla generation's dormant enthusiasm. New York based Japanese TV producer Hideo Nakamura, who grew up in Japan watching the original Godzilla series, illuminates the charm of this thought-provoking creature

The original 1954 version of Godzilla was 50 meters tall (164 feet tall), less than half the size of the 2014 version (shown on the right), but his impact on the world was enormous

How Godzilla was born

"Godzilla" is a Japan-born character who is known throughout the world as being a dinosaur-like monster that destroys large cities. However, there are few people in this day and age who know his background. He was born in 1954, only 9 years after atomic bombs were dropped on Hiroshima and Nagasaki. In an attempt to recover from wartime devastation, post-war Japan used all its might to mobilize industries in striving for economic growth. On the other hand, the Cold War between the U.S. and the Soviet Union intensified. Both world powers as well as China carried out continuous atomic and hydrogen bomb experiments, competing with their destructive power. The American hydrogen bomb experiment on the Bikini Atoll, which exposed fishermen from the boat Daigo Fukuryuu Maru (Lucky Dragon 5) to nuclear fallout, made nuclear weapon and radiation issues an even more immediate threat for the Japanese.

Godzilla is the product of those nuclear tests. Their effect in the Pacific was to enlarge ancient sea and land creatures like Godzilla, who then crossed the ocean to make his way onto land in Japan. Godzilla was the name given to this giant monster who caused immeasurable violence to the Japanese public, and it is a combination of the names Kujilla ("whale" in Japanese, the largest living animal in the world) and Gorilla (tyrant of the forest). Godzilla's essence is that of a sword from nature aimed at man's foolish abuse of science and technology. As a result, his destructive power is overwhelming. In the face of Godzilla, any modern city is as vulnerable as if it were made of paper, and their strongest armies would be helpless against him. Godzilla embodies the great power of nature that is difficult to fight, such as a typhoon or earthquake. Moreover, the story's composition of this strength being caused by none other than man's stupidity and greed is one that reverberates in viewer's hearts as a persuasive warning bell. When watching the original Godzilla again, you become completely depressed from the fear and helplessness. After all possible means have been tried to prevent him from rampaging, the scene where the young girls cry out in unison, "Godzilla, please stop!" will bring tears to your eyes.

The significance of monster movies

The current version of Godzilla respects the conceptual background of the original. It recounts the background of the radiation from which Godzilla was born, and also suggests recent problems that civilization faces with the part about mysterious giant creatures destroying a nuclear power plant. Ken Watanabe portrays Dr. Senzawa who says, "The arrogance of man is thinking nature is in our control, and not the other way around." Director Gareth Edwards has viewers watch battles between Godzilla and these new creatures, and his production depicts monster movies' essential element of "man's powerlessness" to an almost unbearable extent.

To begin with, the "kaiju" characters that began to appear post-war are uniquely Japanese, and different in essence from Western monsters. The latter

Standing 355 feet tall (the largest of any big screen incarnation) 2014's Godzilla was originally conceived as an entirely digital creation that would maintain the character's classic form and intensity

are a symbol of "bad" as opposed to good, and they are unhappy and meddlesome presences who crystallize anger and sadness. They are nothing more than bad guys beaten by the hero, who represents justice and good. However, kaiju like Godzilla are neither good nor bad. They step on humans as if they were insects and kick in buildings, and in the same way as tornadoes in the Midwest they can't be destroyed by nuclear weapons. The reverence of nature unique to the Japanese is what underpinned the birth of kaiju. At the same time, you also get glimpses of yearning for a power that can greatly overcome the nuclear weapons made by man. This is something that could only have been born in a country that was the victim of nuclear bombing. Isn't the appeal of monster movies these metaethics that go beyond good vs. bad?

Effect of Godzilla on children

Following the huge success of Godzilla in 1954, Toho went on to create a series of rival monsters to take on Godzilla such as Rodan, Mothra and King Kong. Their relentless battles excited young boys in the 60s, and we all played games where we would dress up as monsters and fight. In previous generations the main movies were historical films, and boys were entirely focused on simulating swordfights in open lots and fields. That changed to "monster games" which took place indoors in our small living rooms or children's playrooms. There we would build cities out of blocks with model trains running through them. In the area where we had lined up plastic models of tanks and planes, we would come crashing through as Godzilla and rampage to our hearts' content. Sometime we would destroy furniture and decorations that our families loved and get a good scolding. This "destruction" was irresistibly fun. Maybe by ruining these miniature versions of human civilization, we were confirming the absolute advantage of nature. All of us from the monster generation with Godzilla and his crew of post-war extreme natural divinities were contemptuous of parents obsessively devoted to economic activities and said, "Hey! I've become a god who is the savior of the earth." By the way, the famous quote from Robert Oppenheimer who created the atomic bomb was, "Now I am become Death."

Godzilla's return in 2014 was good news for those of us from the monster generation. Despite being young, English director Edwards has diligently recreated the Godzilla spirit, providing the same themes, excitement and trembling of the original. The most inspirational aspect is the way he depicts Godzilla's violence from the point of view of its victims. At any rate, this Godzilla is large, loud and scary. At this age, I understood for the first time how my pitiful model trains demolished by Godzilla's rampages during our "monster games" from long ago must have felt.

(Translation by Stacy Smith)

Hideo Nakamura produces documentaries for Japanese TV networks. Notable works include *Farewell Yankee Stadium* and a popular weekly documentary series *New Yorkers* (NHK). Originally from Tokyo, he has resided in New York since 1992.

GODZILLA
Directed by Gareth Edwards

Cast
Aaron Taylor-Johnson
Ken Watanabe
Bryan Cranston
Sally Hawkins
Elizabeth Olsen
David Strathairn
Juliette Binoche

Produced by Warner Bros. Pictures and Legendary Pictures, present a Legendary Pictures production, the film is presented in 3D, 2D and IMAX® in select theaters.

© 2014 WARNER BROS. ENTERTAINMENT INC. & LEGENDARY PICTURES PRODUCTIONS LLC
Photo by Kimberley French
KEN WATANABE as Dr. Ishiro Serizawa and SALLY HAWKINS as Dr. Vivienne Graham in *Godzilla*.

All Things New from Stores, Products to Events

SHOP

Katagiri's Brand New Look Comes With Extra Convenience

To those of us Japanese food lovers in the city, the nearly 100 year old grocery store Katagiri is like a good old friend who is always reliable, making your life just a little richer. Now with a complete remodeling and a brand new look, several new services have been added at the improved Katagiri making Japanese grocery shopping a whole lot more fun, too.

To start, the new Katagiri employs a larger section for fish to carry a wider variety that will be supplied daily, much like the grocery stores in Japan. With a similar style, Japan Premium Beef, a high-end distributor of beef and pork, will move in as a tenant to supply the highest quality of meats, and vegetables will now come from a local farm in Long Island. Certain sections will have specialists that can answer all your cooking questions and give advice on using the ingredients, making it easier to try new things. This does not mean your favorite lunch place is no longer available. Their sushi, lunches and an array of in-store made fresh sozai (side dishes) will still be there. Their fine selection of artisanal and specialty Japanese condiments remain put to continue to glam up your dinner table, but now a new in-store demo space will show and tell how-to's, so you can be even more adventurous than usual.

If you don't find what you are looking for, they even take special orders. As for the busy bees that have limited time, do not dismay as they make regular deliveries throughout Manhattan on weekdays and Brooklyn and Queens on weekends. Now the best of Japan is right in your own home.

Japan Premium Beef producer and distributor of highly coveted Washugyu will be a new tenant in Katagiri

Customers can still enjoy Katagiri's freshly made sushi

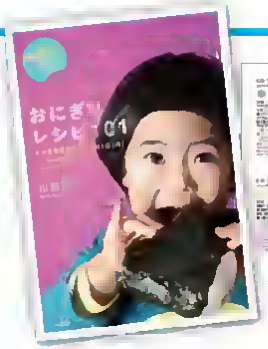
Katagiri has also begun carrying breads from Hamada-ya, a hugely popular bakery among Japanese

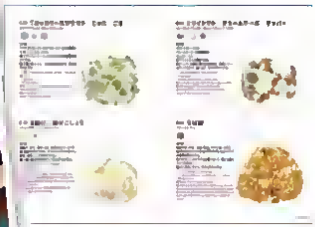
Katagiri 224 E. 59th St. (bet. 2nd & 3rd Aves.), New York, NY 10022 | TEL. 212-755-3566

BOOK

New Onigiri Recipe Book Full of Creative Ideas

For those of you thinking that onigiri rice balls are always wrapped with nori seaweed and stuffed with ingredients like umeboshi pickled plum and kombu, it's time to open your eyes wide. Onigiri, traditionally enjoyed for lunch, late night bites and party snacks in Japan, has a limitless variety of fillings, toppings, wrappings and decorations. Introducing 101 onigiri recipes, *Everyday Onigiri 101 Healthy, Easy Japanese Riceball Recipes* by Reiko Yamada is a resourceful and practical book that helps you make onigiri by yourself. Tokyo-based cooking advisor, Ms. Yamada, who contributed Japanese recipes to Chopsticks NY in 2007, offers fun, creative ideas such as onigiri with dried tomato, cream cheese and capers and one using stir-fried noodles and rice. "Onigiri is a Japanese soul food," says Ms. Yamada. "Easy to make and healthy. Try cute and colorful onigiri, and enjoy!" *Everyday Onigiri* is available at Kinokuniya Bookstore and their online shop as well as amazon.com.





In *Everyday Onigiri* all onigiris are displayed with photos along with cooking directions in Japanese and English. It includes lots of unique recipes. Dig into fun-filled, tasty onigiri!

***Everyday Onigiri* Gift**

Celebrating the publishing of *Everyday Onigiri*, Chopsticks NY will give away two copies of the book. To enter the sweepstakes email info@chopsticksny.com with the subject line "Everyday Onigiri" by June 20 (Fri). The winner will be notified via email.

Info: www.kinokuniya.com/us/ | www.amazon.com/gp/product/4780802040/

BEAUTY

New Spa Takes Care Of You From Head To Toes, Literally

Reinventing itself as Salon Wave and W Nails, the salon formerly known as Wave 55 has now split in two to provide a more comprehensive service for their customers in both hair and nail care. The two new establishments, a block from each other, work in conjunction to provide services from daily maintenance to special occasions like weddings, and men's care.

The hair salon, Salon Wave, has a full menu for hair care from cuts, color and perms including straight and digital, to deep conditioning treatments and scalp treatments. The wide space with large, open windows and an earth tone interior creates a relaxing atmosphere. "All of the 8 stylists are veterans who have at least 10 years of experience, so they are able to accommodate any hair type as well as any style. That is one of our strengths," explains Director, Ms. Saki Oemps. For special occasions the salon can provide make-up services as well. The salon also carries stylish and natural products to cater to high standard services. One of the store-favorites is the Davines line originally from Italy that uses natural, essential oils and is very eco-friendly.

Their partner nail salon, W Nails, like the salon, brings the latest trend, technique and technology from Tokyo, the most advanced place when it comes to nail art. Here one can receive the latest Ice Gel, which not a lot of places in the U.S. offer yet, but is considered safer than gel polish. Other services include regular manicure, pedicure, Spa manicure and pedicure which they use organic products for and gel nail designs.

Luckily for you, both places are giving 20% off for initial visit to Chopsticks NY readers for the entire month of June if you mention our name, so don't be afraid to pamper yourself once in a while. You deserve it.

Having moved just one block north from the original location (and changed the name), Salon Wave offers meticulous and thorough Japanese style hair services.

W Nails introduces the latest gel polish product and technique called Ice Gel.

Salon Wave 1029 2nd Ave. (at 54th St.) New York, NY 10022 | TEL. 212-355-7399
W Nails 1059 2nd Ave. (bet. 55th & 56th Sts.) New York, NY 10022 | TEL. 212-355-3030

DRINK

Delicious Matcha for Urban Living

Most tea drinkers are already familiar with the varied offerings of ITO EN, the world's leading supplier of green tea leaves and beverage innovators. Until now, ITO EN's customers have been able to enjoy a variety of ready-to-drink teas such as Sencha & Oolong Shot, TEAS' TEA Pure Green and Jasmine Green and the popular -Oi Ocha. Now there is a new addition to this line-up: the much anticipated Matcha LOVE™ which takes green tea to new heights.

Matcha is a finely milled green tea powder made from premium tea leaves, which has been the centerpiece of the Japanese tea ceremonies for centuries. It appeals to the urban modern lifestyle thanks to its fresh taste, health benefits and energy boost. The all natural Matcha LOVE™ on-the-go drink is made with 100% matcha and brewed with meticulously sourced green tea leaves. Rich in flavor with more nutrients and tea antioxidants than other forms of green tea, it comes in the two flavors of Unsweetened and Sweetened. The former satisfying the purist and the latter for those who need some sweetness to balance matcha's slightly bitter taste.

According to Rona Tison, ITO EN's Sr. Vice President of Corporate Relations, "With the fresh taste of Matcha LOVE™, we are making it easy to enjoy the full benefits of drinking the entire green tea leaf." Matcha LOVE™ is available in select gourmet and specialty food stores or can be ordered online at www.matchalove.com. Things will be warming up soon, so it is the perfect drink to keep you cool and your energy up during the hot summer!

Whether it's sweetened or unsweetened, the cold Matcha LOVE™ green tea perfectly quenches your thirst in summer.

You can drink Matcha LOVE™ directly from the can, but if you pour it into a glass you'll enjoy the added bonus of its refreshing green tea aroma even more.

Info: www.itoen.com | www.teastea.com | Online store: www.matchalove.com

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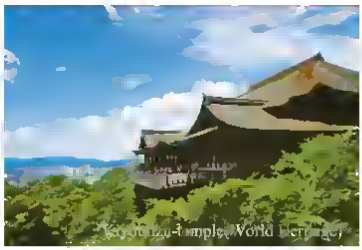

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on travel in western Japan to customers living in 120 countries around the world

Food

This section features delicious, carefully prepared food for sale, with regional specialties and more

Craft

This part of the website sells uniquely Japanese items useful in everyday life from **brilliant traditional items made by genuine artisans** to stylish craft goods that complement a modern lifestyle.

Navi

This section provides general information on Japanese culture, including regional tourism, festivals, events, and workshops
You'll find this information enriches your sightseeing experience in Japan

JAPANSQUARE is available in Japanese, English, Chinese (traditional and simplified), and Korean Purchased items will be sent via Express Mail Service (EMS)

As of May 2014, we have a line up of approx 1,600 food items & 2,100 craft items
Site info is also updated monthly
At JAPANSQUARE you can easily purchase daily use items, gifts, etc ,
one at a time, and you are sure to find something you like
From next month onward, you can look forward to receiving
the latest info in this magazine!

JAPAN SQUARE

For more details search here !!

JAPANSQUARE Search

Special Shochu Issue

Shochu 101

From base ingredients and production process to taste profiles, here we offer basic information to help you enjoy shochu.

Sweets and Shochu: An Unlikely Ultimate Duo

Pairing shochu with sweets is not common in Japan, but the drink actually goes very well with popular Western desserts. To demonstrate the versatility of shochu and sweets pairing, we consulted a shochu sommelier and found ultimate dessert pairings that can wow any skeptic.

Chopsticks NY Shochu Week (June 1-30)

This one month-long event takes place in restaurants and bars in New York City and New Jersey. You will be able to enjoy shochu there and have chances to enter to win an exciting prize.

The KURAMOTO: Munemasa Shuzo
Kawaii in NY: Hangover Helpers

Listing
Shop

Shochu 101

Shochu is less common in the U.S. than its fellow Japanese alcoholic drink, sake. However, it's equally popular in its native country. We see more and more New York restaurants starting to carry a variety of shochu, and its popularity is rapidly growing. Here is some basic information you should know before entering the wonderful world of shochu.

What is Shochu?

Both sake and shochu are popular alcoholic drinks in Japan that have been enjoyed for centuries and they are embedded in the Japanese food culture and lifestyle. The difference between the two is that sake is a brewed drink while shochu is a distilled drink like whisky, bourbon, vodka and cognac. Naturally shochu has a higher alcoholic value, but the Japanese like to enjoy it while eating—it's really good with an assortment of foods—so they drink it by cutting it with hot or cold water, in addition to drinking it as-is and on the rocks.

One of shochu's attractive features is that it can be made from a variety of base ingredients. Among all of the shochu in the Japanese market, there are as many as 50 kinds of base ingredients such as sweet potato, rice, barley, brown sugar and sesame. Each base ingredient produces a characteristic flavor, and this diversity is one of the things that attract a wide range of shochu lovers. The different drinking styles also increase its diversity—one shochu tastes differently when enjoyed oyuwari (cut with hot water) and mizuwari (cut with cold water), for example. Also, you can freely adjust the flavor by diluting shochu as you like. This flexibility and diversity are shochu's beautiful features. Plus, it's known as a healthy alcoholic drink that is low in calories and easy on the body.

Health Benefits of Shochu

Shochu is a product made through fermentation and distillation, and during these processes minerals and extracts in the base ingredients are removed while the flavor and aroma are retained. As a result, shochu's caloric value and sugar content remain lower than other types of alcoholic beverages. Also, thanks to its distillation process, shochu's alcohol component becomes highly refined. This means that the alcohol in shochu can be broken down more easily and faster in the body, meaning it's a drink that is less susceptible to hangovers.

Key Elements that Determine Shochu Flavor

Base Ingredients

Unlike sake whose base ingredient is rice, shochu can be made of many base ingredients as mentioned above. Each base ingredient, like sweet potato, barley and rice, creates distinctive features in taste and aroma, and in order to enjoy the drink it is helpful to know what kind of features each ingredient has. For example, sweet potato shochu tends to have a fuller, earthy aroma and is more full-bodied compared to shochu with other base ingredients. Barley shochu is a clean and light shochu and a great introductory shochu for beginners. Rice shochu is like a stronger version of sake, and you can enjoy a touch of sweetness from the rice.

Types of Koji

Koji is also an important factor in determining shochu flavor. Koji refers to the grains that grow koji mold. It generates enzymes that convert starch to sugar, which the yeasts use to produce alcohol. During shochu production rice koji is usually employed, and it is sub-divided into ki (yellow) koji, kuro (black) koji and shiro (white) koji. In shochu making, the type of koji largely affects the flavor of the final product. Kuro koji tends to produce a bold and sharp flavor, while shiro koji makes shochu milder. Though it's less popularly used than kuro koji and shiro koji, ki koji adds fruitiness.

Distilling and Aging

Flavor and aroma can be dramatically modified during the distilling and aging processes. There are two distilling methods used to obtain the desired flavors by playing with different boiling points, jo-atsu (atmospheric) distillation and gen-atsu (reduced pressure) distillation. While jo-atsu distillation is conducted under normal pressure when the boiling point is 100°C, gen-atsu distillation is conducted under reduced pressure, which enables boiling at about 50°C. Shochu obtained via the former maintains a distinctive flavor from the base ingredients, while the latter can reduce any excess flavors, leading to a cleaner impression.

Popular Ways to Drink Shochu in Japan

In addition to drinking shochu as-is and on the rocks, the Japanese enjoy it mainly in the styles of mizuwari, oyuwari and maewari. Maewari is particularly popular among shochu connoisseurs and involves mixing shochu with water one day prior to drinking, allowing the shochu and water to settle overnight and become milder and fuller.

How to Make "Oyuwari" Shochu

1. Pour hot water into a cup. 70-80 °C (158-176 °F) is the desired temperature of the hot water. Never use boiling water. Do not stir.

2. Gently pour shochu into the hot water and wait as convection occurs to mix the two liquids naturally.

Mixing ratio of shochu and hot water ranges 4 to 6, 5 to 5 and 6 to 4, depending on your preferred flavor, aroma and alcohol content.

Honkaku Shochu and Ko-rui Shochu

In 1949, the Japanese government introduced two shochu classifications for taxation: *korui* and *otsurui* (The latter is now called *honkaku shochu*). Korui shochu is obtained via a multiple-distilling method for alcohol of less than 36% in volume. It is often called white liquor and used as a base for cocktails and infused liquors. On the other hand, honkaku shochu is obtained via a single-distilling method for alcohol of less than 45% in volume. Since it's distilled once, this type of shochu keeps the flavor of its base ingredients.

Sweets And Shochu
An Unlikely Ultimate Duo

If you think shochu is just for izakaya and sushi, you probably have not experienced the beautiful pair of sweets and shochu yet. To demonstrate the versatility of the sweets and shochu pairing, we asked Shochu Sommelier Ayako Otake from Shochu and Tapas AYA to help us make an ultimate dessert pairing that can wow any skeptic.

Decadent Pair: NY Style Cheesecake and Gokoo (barley shochu)

Decadence is perhaps the closest word to describe the luxurious richness that spreads inside your mouth when the NY Style Cheesecake is combined with Gokoo, a barley shochu aged three years in a whisky barrel (Jack Daniel's or Jameson), from Kitaya Brewery in Fukuoka Prefecture. Gokoo by itself is an elegant shochu that can be enjoyed alone as a dessert shochu but when paired with the cheese cake, its robust taste rounds up the intense flavor of velvety cheesecake without overpowering. The pairing is such a gorgeous way to finish your dinner

Perfect Pair: Apple Pie and Akakirishima (sweet potato shochu)

Traditional apple pie with cinnamon has a complex flavor blending fruitiness, sweetness, and sourness with a hint of earthiness and spiciness. Aya finds it great with Akakirishima, shochu made from purple sweet potatoes. Produced by Kirishima Shuzo in Miyazaki Prefecture, the shochu boasts a distinctive sharpness that goes extraordinarily well with the acidity of the apples while the purple sweet potato flavor brings out the flavors in the spices, creating a heavenly match.

Gentle Pair: Macaroon and Kawabe (rice shochu)

It is a tough mission to find a great pairing of a delicate macaroon with hard liquor like shochu. However, Kawabe, a rice-based shochu, creates an amazing harmony with macaroons, both of which have similar taste profiles. Kawabe produced by Sengetsu Shuzo in Kumamoto Prefecture, retains the softness and the sweetness of the rice, which envelop the gentle sweetness of the cream and soft shell of the macaroon. The crisp finish of the Kawabe cleanses the palate so there is no lingering sweetness.

Sophisticated Pair: Chocolates and Sato (sweet potato shochu) or Zuisen Kouryou (awamori)

Chocolate and shochu make a very classy pairing, and just as there are many chocolates, there are just as many different shochu so the potential is endless. Here we took the most basic of chocolates to the challenge. For a dark chocolate where the roasted cacao aroma is more pronounced, the roasty flavors of black Sato made with sweet potato has the best nutty aroma to make a perfect match with the roasted cacao aroma. For the milk chocolate variety, an Awamori like Zuisen Kouryou, a very mellow awamori by Zuisen Brewery in Okinawa is mellow but has a strong core to hold up to the milky, creamy flavors.

Shochu and Tapas AYA
247 E. 50th St.,
(bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 212 715-0770
www.aya-nyc.com

"Dessert pairing works so well with shochu thanks to a number of the base ingredients that shochu can be made from. Literally there is a shochu for every cuisine. If you are new to pairing, start with match-ing ingredients with the same or similar taste profile, such as sweet potato and apple. Then broaden your horizon gradually." —Aya

CHOPSTICKS NY

Shochu Week

June 1st-30th

Enjoy shochu and you'll have a chance to win a prize!

Chopsticks NY will host a promotional event "NY Shochu Week" throughout the month of June. During this event, when you order shochu at a participating restaurant or bar, you will be entered to win a prize upon completing a survey. Several tasting and pairing events are also planned during Chopsticks NY Shochu Week.

Step 1
Enjoy shochu in participating restaurants and bars in New York and New Jersey listed on page 12.

Step 2
Fill out a survey on shochu at the restaurant. It takes only a minute
*You may take the survey multiple times if you order shochu at different establishments

Step 3
Upon completing a survey on shochu, you are eligible to enter a sweepstakes to win a prize listed on the right.

Chopsticks NY Shochu Week Website:
www.chopsticksny.com/shochuweek2014

Shochu Server

1 person

MTC Kitchen carries professional-use Japanese kitchen items and restaurant supplies. The artisan Shigaraki-yaki ceramic shochu server they offer is an object of envy for every shochu lover. It comes with a special wooden stand that allows you to pour shochu more simply ($280 value and pick up required). The white guinomi cup with rounded bottom rests perfectly in your hands and can easily be moved around the table. The matching unglazed base can also be used as a plate for serving condiments ($23 value)

MTC Kitchen
www.mtckitchen.com

MTC KITCHEN
Mutual Trading Company

1 person

Guinomi Cup & Base Set

Shochu Glass Set

2 people

Korin specializes in Japanese knives and restaurant supplies, and they chose two kinds of shochu glass sets. One has two summery shochu tumblers decorated with blue dots ($22 value). The other is a set of two glasses, one wooden muddler and a matching wooden tray. The glass has a unique shape with a round bottom and a slightly tapered top, allowing you to enjoy aromas more efficiently ($38 value)

Karin
www.korin.com

KORIN
Fine Japanese Tableware and Chef Knives

Shochu Glass, Muddler, Tray Set

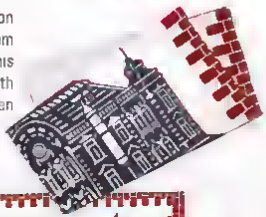
2 people

JR Original Tokyo Station Tenugui & Bullet Train Chopstick Set

3 people

The tenugui with a print of the Tokyo Station Marunouchi Building is a commemorative item for the station's centennial anniversary this year, while the chopsticks are designed with the beautiful streamlined Tohoku Shinkansen E5-kei Hayabusa. Not available in the U.S.

Japan Railways Group
www.japanrailpass.net



JR-EAST

Nishiyoshida-Syuzou Original T-Shirts (Black, White in XL)

6 people

Nishiyoshida-Syuzou, a 120-year old producer of premium barley shochu, offers T-shirts with their Tsukushi Shochu logo. It is made only for staff brewers and not for sale even in Japan

Nishiyoshida-Syuzou
www.nishiyoshida.jp

Mizunomai Original Chu-hai Glass

20 people

This small branded glass is custom designed for "chu-hai," a popular shochu cocktail in Japan. Enjoy barley shochu Mizunomai (Mizu) with this glass not only as chu-hai, but in any drinking style. Not for sale

Mizunomai
www.mizushochu.com

Noritake "Kyoka Syunsai" 6" Plate 5 piece Set

1 person

Beautiful porcelain plates duplicating delicate watercolor paintings of Kyoto vegetables with Noritake's decal technique will bring elegance to your table. ($50 value)

Noritake
www.noritakechina.com

Noritake

Komasa Jyozo Original Maekake Apron & Glass Set

1 person

Komasa Jyozo, specializing in making sweet potato shochu, gives away their original maekake apron printed with their signature shochu Kura no Shikon logo and a rocks glass with the Komasa logo. Not available in the U.S.

Komaaa Jyozo
www.komasa.co.jp

Ramen Planet Trial Box-Japanese Cup Noodles Set

1 person

Set of 11 kinds of Japanese cup/bowl style noodles, including ramen, udon and soba noodles from various brands handpicked by Ramen Planet from hundreds of selections. ($25.98 value)

Ramen Plaaet
www.ramenplanet.com

RAMEN PLANET

Chirimen Furoshiki

3 people

A furoshiki is a traditional Japanese wrapping cloth. This cute, flower patterned furoshiki, made with chirimen fabric from Kyoto, is 25" x 25" and big enough to wrap a shochu bottle. You also can use it as a tablecloth, scarf, bag, etc. ($16 value)

Kiteya
www.kiteya.com

きてや KITEYA

Round Trip Air Ticket to Japan

1 person

Satsuma Shuzo Original Maekake Apron

6 people

Satsuma Shuzo, a long standing shochu producer in Kagoshima Prefecture, offers original items that are not for sale. The tenugui has a lovely cherry blossom pattern and the logo of Satsuma Otome, an aromatic sweet potato shochu. The maekake apron features an iconic pattern and the logo of Satsuma Shiranami, a full-bodied sweet potato shochu

Satsuma Shuzo
www.satsuma.co.jp

薩摩酒造株式会社

Satsuma Shuzo Original Tenugui

25 people

Silicone Ice Ball Maker

5 people

A sphere ice ball melts more slowly than standard ice cubes. With the perfect sphere ice ball made from MUJI's ice ball maker, you can appreciate your drink longer. ($11.75 value)

MUJI
www.muji.us/store/silicon-ice-ball-maker.html

MUJI 無印良品

See Next Page for participating bars and restaurants

Chopsticks NY Shochu Week
Participating Bars and Restaurants

New York

Akuriya Kinnosuke	213 E. 45th St., NYC	212-867-5454	www.aburiyakinnosuke.com
Butterfisk	550 Madison Ave., NYC	212-729-1819	www.butterfishny.com
Cherry NYC	355 W. 16th St., NYC	212-929-5800	www.cherrynyc.com
Doja Restaurant	14 W. 4th St., NYC	212-505-8934	www.dojorestaurant.com
East Japanese Restaurant 55 St.	253 W. 55th St., NYC	212-581-2240	
HAKUBAI at KITANO NY	66 Park Ave., NYC	212-885-7111	www.kitano.com
INAKAYA	231 W. 40th St., NYC	212-354-2195	www.inakayany.com
Jekoa Suski & Noodle	15 St. Marks Pl., NYC	212-388-1313	www.jebonsushi.com
KATSU-HAMA 55	43 W. 55th St., 2nd Fl., NYC	212-541-7145	www.katsuhama.com
KATSU-HAMA 47	11 E. 47th St., NYC	212-758-5909	www.katsuhama.com
Lucky Cat	232 E. 53rd St., NYC	212-838-5333	www.luckycatnyc.com
MENCHANKO-TEI 45	131 E. 45th St., NYC	212-986-6805	www.menchankotei.com
Mira Sushi & Izakaya	46 W. 22nd St., NYC	212-989-7889	www.mirasushi.com
Oh! Taisko	9 St. Marks Pl., NYC	212-673-1300	www.ohtaisho.com
SABURI	168 Lexington Ave., NYC	212-481-7766	www.saburinyc.com
Sakagura* (June 16-22 only)	211 E. 43rd St. Basement, NYC	212-953-7253	www.sakagura.com
SakaMai*	157 Ludlow St., NYC	646-590-0684	www.sakamai.com
Sake Bar Decibel	240 E. 9th St., NYC	212-979-2733	www.sakebardecibel.com
SHIMIZU SUSHI & SHOCHU BAR	318 W. 51st St. NYC	212-581-1581	www.shimizusushi.com
Shigure*	277 Church St., NYC	212-965-0200	www.sakebar-shigure.com
Shochu and Tapus AYA*	247 E. 50th St., NYC	212-715-0770	www.aya-nyc.com
Tokubei 86	314 E. 86th St., NYC	212-628-5334	
Tomi Jazz	239 E. 53rd St., #3 NYC	646-497-1254	www.tomijazz.com
Udon West	11 St. Marks Pl., NYC	212-353-3888	
Umaime	86 E. 3rd St., NYC	646-654-1122	www.downtownumaime.com
Yakitaiku GEN	250 E. 52nd St., NYC	212-602-1129	
Yakitaiku West*	218 E. 9th St., NYC	212-979-9238	
Yuki 55	253 W. 55th St., 2nd Fl., NYC	212-765-1210	

New Jersey

KANAME JAPANESE RESTAURANT	783 Palisade Ave., Cliffside Park	201-886-0080	
Komegaski	103 Montgomery St., Jersey City	201-433-4567	www.komegashi.com
Yakitori 39	254 Degraw Ave., Teaneck	201-692-0700	www.yakitori39.com

*Special events and promotions will be offered during the Shochu Week. (See details on the next page)

What's Happening in the Chopsticks NY Shochu Week

Shochu Special Events, Discounts, Limited Offers from June 1-30

June 1-30

Limited Time Offer "Kintaro Straight Up"

Shigure / Nishiyoshida-Shuzou Co., Ltd

Shigure, a Tribeca sake and shochu specialty bar, is offering "Kintaro Straight Up" during the month of June. Kintaro produced by Nishiyoshida Shuzou is a shochu made from roasted barley and boasts a distinctive nutty aroma and it has a wonderful taste when drunk ice cold. In Shigure, they cool Kintaro quickly with ice and serve it in a chilled martini glass to keep it cold. Enjoy the superb flavor of Kintaro prepared in a sophisticated style.

Location: 277 Church St, (bet. White & Franklin Sts.)
New York, NY 10013
TEL. 212-965-0200 / www.sakebar-shigure.com

Shochu info. www.nishiyoshida.jp

June 1-30

All Shochu Bottles for $30 for Chopsticks NY Readers

Yakiniku West

From June 1-30, those who bring a printout of Yakiniku West's Facebook page to the restaurant will enjoy a bottle of shochu for $30. This Japanese BBQ restaurant carries six brands of shochu (Iichiko, Akaoni, Satsuma Shuranami, Sudachi Chu, Lento, and Kurokirishima), and they are regularly offered for about $50 per bottle. This is a great discount and a wonderful opportunity to appreciate premium shochu along with Yakiniku West's energy boosting BBQ.

Location: 218 E. 9th St., (bet. 2nd & 3rd Aves.), New York, NY 10003
TEL. 212-979-9238
facebook.com/yakiniku.west

June 5, 12, 19 and 26

Komasa Sweet Potato Shochu Thursday

SakaMai / Komasa Jyozo Co., Ltd.

From 7-9 pm every Thursday in June at SakaMai, three kinds of sweet potato shochu from Komasa Jyozo will be offered at discounted prices. Kura no Shikon will be $5 (reg. $10) per glass, and two other shochus not regularly served in the restaurant, Kuzuru Kuro and Gokujyo Kura no Shikon will be available during the event. Bartenders who actually experienced shochu making will serve these shochus during the event, and you can learn about the drinks and the brewery while enjoying them.

Location: SakaMai
157 Ludlow St., (bet. Rivington & Stanton Sts.), New York, NY 10002
TEL. 646-590-0684 / www.sakamai.com

Shochu info: www.komasa.co.jp

June 14

Premium Sake & Shochu Tasting Event

Nishimoto Trading Co., Ltd

The 7th installment of this B to B only event hosted by Nishimoto Trading Co., Ltd will be held from 12-5 pm on June 14. This year 24 sake and shochu producers from Japan will introduce popular items to New York, as well as new and unreleased items. A Japanese hocho (knife) brand and 19 food manufacturers will also participate, allowing visitors to try food and drink pairings. A sake blind tasting contest will also take place during the event. This is a free event and registration is required before June 10. To register, please call 201-804-1600.

Location: 230 5th Ave., (at 27th St.), New York, NY 10001
TEL. 201-804-1600

June 16-22

10% Off All Shochu Bottles

Sakagura

Carrying over 200 kinds of sake, Sakagura attracts sake aficionados and novices alike. They also carry more than a dozen shochus, and from June 16-22, they will offer 10% off all shochu bottles. Their shochu menu includes sweet potato shochu (Sato, Tomino Hozan, Kuro Isanishiki, etc.), barley shochu (Kannoko, Iichiko Black, Kintaro, etc.), rice shochu (Torikai), sesame shochu (Beni Otome) and awamori (Zuisen).

Location: 211 E. 43rd St., (bet. 2nd & 3rd Aves.), Basement
New York, NY 10017
TEL. 212-953-7253
www.sakagura.com

June 26

LENTO Original Cocktail Night

Shochu and Tapas Aya / Amami Oshima Kaiun Brewing Corp.

At 4 pm on June 26, Shochu and Tapas Aya will serve three original cocktails featuring the brown sugar shochu Lento. This shochu is produced via a unique "acoustic aging" style in which the drink slowly matures in an environment of classical music. With no sugar content and low in calories, it has a clean and sophisticated aftertaste with a touch of sweetness. It's great mizuwari (cut with water) and is also perfect for making cocktails. Enjoy the elegant and delicate flavor of Lento in various cocktails.

Location: Shochu and Tapas Aya
247 E. 50th St., (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL. 212-715-0770

Shochu info: www.lento.co.jp

June 29

SHAKE SQUEEZE SIP SHOCHU featuring Mizunomai

Cherry Izakaya/Mizunomai

Cherry Izakaya, a new French-influenced Japanese izakaya scheduled to open in Williamsburg this summer, will hold a fun event called "SHAKE SQUEEZE SIP SHOCHU" featuring the barley shochu Mizunomai (Mizu). From 7-10 pm on June 29, they will offer the shochu in four types of Mizunomai chu-hai, which is shochu cut with soda and Japan's most beloved cocktail. Seats are limited and reservations are required.

Location: 138 N. 8th St., Brooklyn, NY 11249

Shochu info and reservation: info@mizushochu.com
mizushochu.com
facebook.com/MizuShochu

Taste the Difference of "Acoustic Aged" Shochu

Its unique flavor with a hint of sweetness is a great addition in any cocktail.

"SLOW & RELAXED" BROWN SUGAR SHOCHU

LENTO

Women's favorite shochu | Healthy | No Sugar, low calories

Acoustic equipment is affixed to the shochu storage tanks For three months *Lento* matures while "listening" to classical music, which flows from the speakers on to the tanks The rich, melting sensation, the mellow and smooth mouth-feel are realized through the fusion of tiny particles caused by the acoustic vibrations, and through the love of the brewers

LENTO original cocktail NIGHT

It's the one night only event to enjoy Lento in three different cocktails – the brewer's original and two recipes created in NYC Enjoy various original cocktails while listening to classical music when Lento matures.

6/26 (THU) 16:00~

Location: Shochu & Tapas 彩 - Aya-
247 E 50th St., (bet 2nd & 3rd Ave), New York, NY 10022
TEL 212-715-0770

JFC INTERNATIONAL INC Distributed by JFC International Inc / Tel 908-525-4400 Amami Oshima Kaiun Brewing Corp / www lento co jp

HONKAKU SHOCHU
IKKOMON
DISTILLED FROM SWEET POTATOES

Produced in Kagoshima, Japan

IKKOMON is Imo Shochu that is 100% sweet potato-based. It is superbly crafted with mellow aroma and soft texture.

Unlike other Imo Shochu, Ikkomon is made with 100% Imo (sweet potato) and Imo Koji. Ikkomon making allows you to savor natural Imo flavor, without the influence of unwanted tastes derived from other materials

Product of TAKARA SAKE USA INC
Berkeley CA www.takarasake.com
Distributed by New York Mutual Trading, Inc
201-933-9555 / www.nymtc.com
Distributed by Kyodo Beverage Co., Inc. 212-564-4094

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Sweet Potato Shochu

THURSDAYS 6/5, 6/12, 6/19, 6/26 6-9pm

A tasting comparison of three different kinds of sweet potato shochu. Why do they taste so different when they are all sweet potato shochu? Find out the answer at SakaMai.

$19 ↓ $12

Gokujyo Kura no Shikon
The premium label of the highly praised Kura no Shikon series. The secret lies in its hands-on traditional brewing method.

$10 ↓ $5

Kura no Shikon
It is brewed only using the highest quality potatoes grown by Mr. Higashibaba who has won the Emperor's Trophy in farming.

$7 ↓ $5

Kozuru Kuro
It's the most popular type of potato shochu produced with a nostalgic wish to recreate the flavor of the past.

Location: SakaMai
157 Ludlow St. New York, NY 10002
TEL: 646-590-0684

Experience Komasa Jyozo with a video

Distributed by JFC INTERNATIONAL INC.
TEL: 908-525-1400

KOMASA JYOZO CO., LTD
www.komasa.co.jp (Japanese Only)

KANNOKO

Distilled spirits made from 100% select barley

Aged for 3 years in oak barrels made by the distillery's own barrel artisans. Mellow, yet smooth with a light smoky oak aroma.

LA International Spirits Competition Best of Category GOLD AWARD

Alcohol content 24% (48 proof)

Satsuma Shuzo Co., Ltd.
www.satsuma.co.jp/english

Distributed by
NISHIMOTO TRADING Co., Ltd.
201-804-1600

KURADASHI GENSHU

-Our master distiller's premium selection-

LA International Spirits Competition Best of Category GOLD AWARD

No water is added to this Sweet Potato Shochu after its distillation process. Despite its high alcohol content, it has a mellow, complex and rich taste. Enjoy it straight, on the rocks or as a Cocktail base.

- Type of Shochu: Imo Shochu Genshu (Japanese distilled spirits made from sweet potato)
- Alcohol content: 37% (74 Proof)
- Koji (Malt starter) Shiro Koji (White Koji)
- Distillation Method: Normal pressure, single distillation

Satsuma Shuzo Co., Ltd.
www.satsuma.co.jp/english/

Distributed by
New York Mutual Trading Inc.

Enjoy the highest quality shochu.

Distributed by Wine of Japan Import, Inc.
235 West Parkway, Pompton Plains, NJ 07444
TEL: 973-835-8585 sake@wineofjapan.com

Distilled and bottled by
SANWA Shurui Co., Ltd.
www.iichiko.co.jp/en

KAWABE

Purely from Water and Rice – A Blessing from the Nature

Made with the clear water of the Kawabe River, awarded No. 1 in Japan's water quality rankings 6 years in a row, this rice shochu produces a clean, pure aroma and taste reminiscent of the river itself.

Gold Award

Los Angeles Wine & Spirits Competition 2013

BEST OF SHOCHU | BEST OF CATEGORY | GOLD MEDAL

www.sengetsu.co.jp
SENGETSU SHUZO CO., Ltd.
Distributed by New York Mutual Trading, Inc.

KINJO SHIRO is a blend of SHIRO and rice shochu matured in 3 different types of barrels. It has a full bodied flavor like whiskey.

SHIRO is made from carefully selected premium rice. Its elegant aroma and a light mouth-feel goes wonderfully with any type of dishes.

GINREI SHIRO is a perfect blend of SHIRO and rice shochu made with ginjo yeast. Its sophisticated and bright aroma is reminiscent of ginjo sake.

www.hakutake.co.jp/company_eng
TAKAHASHI SHUZO CO., Ltd. Distributed by New York Mutual Trading, Inc.

TSUKUSHI

-Authentic barley shochu from Fukuoka-

It is well known nationwide that this city in Fukuoka Prefecture is rich with gourmet food. Shochu is an excelling pairing to bring out the taste of a variety of dishes

Crisp and fruity nose while sipping and a hint of sweetness spreads in your mouth with a clean finish. This light tasting barley shochu goes great with subtle flavored dishes such as sashimi and sushi

A gradual earthiness from the barley aroma followed by a sweet and powerful flavor. Nuttiness lingers in your mouth and arouses your appetite. Pairs well with strong flavored dishes like BBQ

www.nishiyoshida.jp Nishiyoshida Syuzou Co. Ltd

美酒乃泉 mizunoizumi
an unforgettable pleasure mizunoshu.com

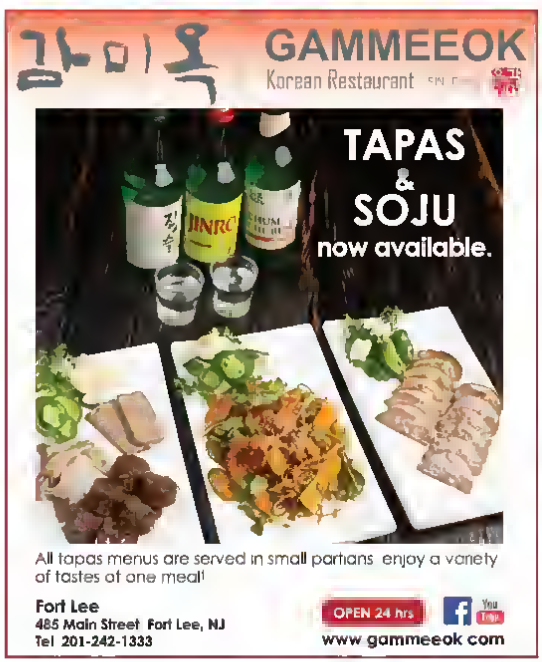
traditional japanese shochu single distilled, 70 proof

Mizu Shochu is handcrafted from tasty Japanese barley and black koji rice
原酒スタイル本格焼酎

MUNEMASA SHUZO CO ARITA, JAPAN
Imported by Nehan Spirits Miami FL 35°, ALC/VOL

Largest Selection
of SHOCHU in NY
Happy Hour: 4pm~7pm (Mon~Sat)
ALL SHOCHU, Cocktail, Beer 50% OFF
Saturday Buffet 5pm~9pm
$40 per person / $20 for 4-9 years old
FINE ITALIAN TAPAS & SHOCHU
Japanese Lunch
11:45~2:30pm (Mon~Fri)
Lunch: 11:45~2:30pm (Mon~Fri)
Dinner: 4~11pm (Mon~Sat)
Shochu / Tapas
Tel: 212.715.0770
247 E 59th St. New York

One of the recommended ways to drink Shochu.
sake bar
SHIGURE
Kintaro
Straight Up
Today, we would like to suggest "UP" as a way to serve Kintaro. Cool Kintaro quickly with ice and serve it in a chilled martini glass to keep it cold. It will bring out the refreshing flavor of KINTARO.
SHOCHU
over 21 kinds
www.sakebar-shigure.com
Mon - Sat 5pm - 1am
277 Church St. (Bet. White & Franklin St) 212-965-0200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All tapas menus are served in small portions enjoy a variety of tastes at one meal!
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Tel 201-242-1333
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This artfully-designed drinkware
will add style to any table setting.
Breeze Clear
Noritake's distinctive designs and innovative technology
brings out the best in Japanese dishes.
Noritake
15% off all Glassware Items
promo code: "CHOPSTICKSGLASS" *Offer ends 6/27 5pm (EST)
Order over $25 receives free ground shipping
www.noritakechina.com / nsc.tab@noritake.com

A Brewery has Grown in the Home of Porcelain

Munemasa Shuzo

Located in the northwestern part of the southern island of Kyushu Saga Prefecture is blessed with a mild climate and an abundance of natural resources It is also a place of artisanship, producing internationally known Iman-yaki and Arita yaki ceramics The brewery, Munemasa Shuzo was founded in 1985 in this region of rich craftsmanship They produce sake, shochu and liqueur by using locally produced ingredients to celebrate regional flavors Most of their products are certified by the Saga Prefecture Local Product Name Management System a system for ensuring the authenticity and safety of sources

Their motto is "Providing exciting and innovative products and services made with unprecedented creative ideas and efforts and producing drinks that establish a new sake culture, enrich society and make people heppy" With this spirit in mind they bring a variety of drinks to consumers A sake quality that makes you want to share it with others—this is what Munemasa Shuzo aims to produce U S consumers can enjoy the brewery's premium shochu Mizunomai and Nonnoko Kuro Both of them are barley shochus made with local ingredients as well as kuro (black) koji but they feature different characteristics Mizunomai boasts a profound taste and aroma with a sweet and mellow impression It goes well with powerful flavored dishes such as beefsteak and Chinese cuisine On the other hand, Nonnoko Kuro features a clean refreshing taste obtained from the processes of aging and filtering with bamboo charcoal while maintaining a body made by kuro koji White meat fish dishes and stir-fried vegetables go well with this shochu

Moreover, Munemasa Shuzo is strongly attached to local tourism and in 2002 they built the brewing factory "Arita gura" inside Arita Porcelain Park, a theme park promoting local products Arita gura not only brews sake, but also allows tourists to access the brewery more easily and see how they make sake When you travel to the Kyushu area, don't miss the great opportunity to enjoy world class porcelain and delicious drinks at the same time in Arita

Munemasa Shuzo
340-28 Toyatsu Arita, Nishi-Matsuura, Saga
844-0014 JAPAN
TEL. +81-955-41-0020 | www.nonnoko.com

3 things you should know about Munemasa Shuzo

Authentic Sage Prodects

Saga Prefecture employs a system that authorizes genuine Saga-made sake and shochu ensuring product quality and traceability of sources Most of the products made at Munemasa Shuzo use 100% locally produced rice barley and water and naturally they are certified by the local government. Such products have a "The SAGA" symbol marking the bottle

Brewery Iside a Local Theme Park

The Arita region home to Munemasa Shuzo has a 400 year porcelain making history Arita Porcelain Park is a porcelain and sake theme park that opened in March 2002. Munemasa Shuzo built a new facility inside the park thereby expanding its area keeping tourist accessibility in mind Visitors to the park can appreciate both Arita yaki porcelain and exquisite drinks provided by Munemasa

Prodecing a Wide Variety of Drieks

Muunemasa Shuzo embraces all aspects of drink culture from farmers to brewers to consumers To accommodate diversified customer needs Muunemasa Shuzo produces a variety of alcoholic drinks such as shochu sake ume-shu and craft beer and even imports Bulgarian wine

KAWAII in New York

By Julia Szabo

Did you enjoy one too many delicious cocktails last night? No worries. Follow your bender with a chaser of healthy supplements, and you'll feel fine fast. Ukon (turmeric), oonzamu (milk thistle), and reishi mushroom all help to support the liver. All three are natural antioxidants, and they're widely available in convenient capsule form. Check out Enagic brand ukon, made with organic turmeric harvested in Okinawa.

http://www.enagic.com/shop/en/supplements/ukon-turmeric-supplement.html

Another effective remedy is a nom-nom noodle brunch. Zaru soba not only tastes delicious, but also contains ingredients to help combat hangover symptoms! After drinking alcohol, the body craves a boost of magnesium and potassium. Buckwheat (soba) restores magnesium levels, while two types of seaweed – kombu and nori – supply plenty of potassium. Ginger, meanwhile, is well-known as a digestive aid that neutralizes nausea. Orange zest adds kawaii color and citrusy scent to the dipping sauce, plus vitamin C – another essential nutrient, (even the color orange is healthy – looking at it stimulates the appetite and invigorates the brain). Finally, an optional dash of shochu gives the dipping sauce a "hair of the dog" twist – or not, as you wish!

"Hangover Helper" Zaru Soba

For the dashi
8-10 mushrooms (shiitake, matsutake, or hanashimeji)
2 sheets of dried kombu
1 tablespoon fresh ginger, chopped
¼ cup soy sauce (tamari)
¼ cup mirin
2 cups water

Combine ingredients and bring to a boil. Lower heat and simmer for 5 minutes. Turn off heat and allow to cool completely. Pour through a strainer and refrigerate. (Dashi may be prepared a day or two in advance, and stored in the fridge up to a week.)

For the dipping sauce (soba choko):
1 cup dashi (recipe above)
½ cup tamari
¼ cup shochu (optional)
2 tablespoons orange zest

Grate the rind of one orange (preferably organic) until you have 2 tablespoons of zest. Pour dashi over orange zest, then stir in tamari and shochu. Additional yakumi (condiments) can include: wasabi, grated daikon, grated ginger, chopped shiso leaf.

Prepare soba noodles according to package directions. Drain and arrange on zaru (tray), and garnish with slivered nori. For a kawaii twist on the traditional bamboo zaru, try this orange platter by S2BH, made of recycled Corian. Place it in the freezer until you're ready to eat, and it will keep your noodles refreshingly chilled.

Orange bowl by S2BH / www.s2bh.com
Chopsticks and porcelain *soba choko* bowl by Muji / www.muji.us
Photographs by Marie Fetzer, Dawn Dog Ink / www.dawndogink.com

Julia Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Anouk Jones

LEARN ABOUT JAPANESE TEA
AT KITEYA

A Japanese tea workshop offered by the tea master from Ippodo.

6/14 11am~, 2pm~ 4pm~, 6pm~

6/15 2pm~, 4pm~

- Learn the basics such as how to brew and how to enjoy tea.
- You can also enjoy rare tea as well as different types of tea of the workshop.

Reservation 212-219-7505 *Fee: $30/per person

KITEYA 464 Broome St., NYC | 212.219.7505 | www.kiteya.com
Mon-Sat 11am-7pm, Sun 12pm-6pm, Wed closed

Charms in Japan

Teru Teru Bozu

If you would want to wish tomorrow to be fine, what would you do? In Japan, people hang Teru Teru Bozu, a white doll which looks like a Marshmallow Man, under the eaves for wishing a fine day. Teru Teru Bozu doll is easily made, and even small kids can do it. Wad up the cotton (or soft tissue paper) to make the head of the doll and place it in the center of a square cloth. Then, wrap the cotton (or tissue) ball in the cloth and tighten it with thread or ribbon to make the neck. Finally, draw eyes and a mouth on the head. Although there is no scientific proof of the doll's power, children often make it before their school trip or field day.

Courtesy of Brunie Nishimura / http://members.at.infoseek.co.jp/brunai/
Illustration by Mikiko Kanno

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

© Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212-737-5545 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.)
212-534-6275 — Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave (bet. 89th & 90th St.)
212-987-0131 — Accessories

Midtown West — UNIQLO
666 5th Ave (at 53rd St.)
877-846-4756 — Clothing

Midtown East — Miki Hoese
1000 3rd Ave (at Bloomingdale's) — Clothing

Chelsea — Jeeko Yoshioka
224 5th Ave 2 Fl (bet. 25th & 26th St.)
212-206-9302 — Clothing

Gramercy — Bradelis New York*
96 Madison Ave (bet. 27th & 28th St.)
212-599-2223 — Lingerie

West Village — Yomok
321 1/2 Bleecker St (bet. Christopher & Grove)
212-807-8100 — Clothing

East Village — Patricia Field*
302 Bowery (bet. Huston & Bleecker St)
212-677-4006 — Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724 — Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St (bet. Murry & Warren St.)
212-571-0803 — Clothing

Tribeca — Mika Ieatome
83 Reade St. 2 Fl (bet. 8th & 9th Ave.)
212-966-7777 — Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431 — Accessories

Soho — Bradelis New York*
211 Elizabeth St. (bet. Prince & Spring St.)
212-941-5629 — Lingerie

Soho — Facial Index
104 Grand St. (at Mercer St.)
646-613-1056 — Eyewear

Soho — Keon's Closet
71 W. Houston St. (Wooster St. & W. Broadway)
212-387-7780 — Lingerie

Soho — Mieko Mintz
68 Thompson St. (bet. Spring & Broome St.)
212-627-1524 — Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.)
212-966-9066 — Clothing

Queens — Bradelis New York*
135-20 38th Ave. (HL 219 Roosevelt) NY 11354
718-353-1345 — Lingerie

New Jersey — Miki Hoese
400 Hackensack Ave. Hackensack NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz., Paramus, NJ 07652
877-486-4756 — Clothing

J-POP CULTURE

Midtown West — Book Off*
48 W. 45th St. (bet. 5th & 6th Ave.)
212-685-1410 — Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway)
212-268-7096 — Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl (bet. 5th & 6th Ave.)
212-827-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.)
212-302-8192 — Manga

Midtown East — Midtown Comics*
450 Lexington Ave. (at 45th St.)
212-302-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl (bet. Madison & 5th Ave.)
212-420-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0366 — Anime

West Village — AC Gears
66 E. 8th St. (bet. Broadway & University Pl.)
212-260-2299 — J Goods

East Village — Seerise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-598-3040 — Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.)
212-473-5424 — Toy

East Village — Video Games New York*
202 E. 9th St. (at 3rd Ave.)
212-539-1039 — J Goods

Soho — kidrobot
117 Prince St. (bet. Greene & Wooster St.)
212-966-8998 — Toy

Soho — Seerise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.)
212-219-0033 — Video Rental

Brooklyn — Zakka Corp*
155 Plymouth St. (bet. Jay & Pearl St.)
718-801-8037 — Book

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354
347-439-1236 — Anime

Long Island — Anime Castle
77 Searing Ave. Mineola, NY 11501
516-214-4484 — Anime

New Jersey — Geedam Planet*
544 10th St. Palisades Park, NJ 07650
201-944-5305 — Toy

TRADITIONAL

Midtown East — Misomoto Kitchoan*
509 Madison Ave (bet. 52nd & 53rd St.)
212-753-3747 — Confectionery

Chelsea — KYOTOYA*
23 W. 18th St. (bet. 5th & 6th Ave.)
212-414-0720 — General

East Village — Makari
57 3 d Ave (bet. 12th & 13th St.)
212 995-5668 — Antique/ General

Soho — Kimono House
131 Thompson St (bet. Prince & Houston)
212-505-0232 — Kimono

Soho — KITEYA SOHO*

Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, washi papers and more. Luxury fine of handbags and scarves made from traditional Yuzen dyed kimono cloth are available.

464 Broome St. (bet. Mercer & Greene St.)
212 219-7505 www.kiteya.com — General

New Jersey — Mars New York
535 River Rd. Edgewater, NJ 07020
201-945-1134 — General

Pennsylvania — Morihata International
428 N. 13th St. #2C Philadelphia, PA 19123
215-238-1328 — General

Online — J-Life International, Inc

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PO Box 1600, Conway, NH 03818
866-833-5281 www.jlifeinternational.com — Home Decor

Online — Wuhao New York
www.wuhaonyc.com
212.231-9162 — Towel

GALLERY

Midtown East — Rosie Gallery*
425 Madison Ave. (at 49th St.)
212-755-0188 — Gallery

Chelsea — NYCoo Gallery*
1133 Broadway #535 (bet. 25th & 26th St.)
212-340-1149 — Gallery

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Authentic Japanese fabrics, futons, kotatsu and tatami are just the beginning. Hundreds of traditional and contemporary Japanese products with secure online shopping convenience

www.jlifeinternational.com

1-866-993-9291

Chelsea — Oeishi Gallery
521 W. 25th St. (bet. 10th & 11th Ave.)
212-695-4035 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.)
212-674-0244 — Gallery

Queens — Gallery Gen
47-05 30th St. Long Island City, NY 11101
718-392-7717 — Gallery

OTHER

Midtown West — Tokio Shoji N.Y.*
530 5th Ave. (bet. 36th & 37th St.)
212-768-7465 — Jewelry Supply

Midtown East — Ippodo Tea
125 E. 39th St. (bet. Lex & Park Ave.)
212-370-0309 — Other Goods

Lower Mhn — The Meadow's Tea Room
21 Howard St. #201 (Lafayette & Broadway)
917 75 7-4081 — Other Goods

Queens — Queens Crossing Mall*
136-17 39th Ave. Flushing, NY 11354
718-888-1234

Online — IKI Japan
www.ikijapan.com
650-585-5764 — Other Goods

Online — JPstatus
www.jpstatus.com
999-330-4536 — Other Goods

Online — LUPICIA Fresh Tea
www.lupicausa.com
855-574-4832 — Other Goods

HOUSEHOLD GOODS

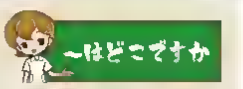
Upper East — Sara Japanese Pottery*
950 Lexington Ave. (bet. 69th & 70th St.)
212 772 3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.)
212-751-3333

Tribeca — Korin*
57 Warren St. (bet. Church St. & W. Broadway)
212-587-7021

New Jersey — Kitchenware Central*
1635 Lemoine Ave., Fort Lee, NJ 07024
201-886-0003

Online — Seito Trading
www.seito-newyork.com
718-472-5413



"~WA DOKO DESU KA."

【meaning】 Where is ~?

【usage】 A convenient phrase when asking directions. Put your destination in the beginning of the sentence; for example, "Tokyo eki (Tokyo Station) wa doko desu ka or "Toire (bathroom) wa doko desu ka.

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

With its innovative functions, meticulous design and precision, the Seiko Astron GPS Solar Chronograph is the epitome of Japanese craftsmanship and technological progress

As one of only 7,000 in existence, each SSE001 Limited Edition has its own serial number engraved on the case back.

Sapphire is a material whose hardness is second only to diamond. It takes more than ten hours of polishing to create the smooth, curved surface of each crystal for the new Astron design. The light from the luminous coating on each hour mark and hand shines brightly

Vol. 41 - MONO of the month

Seiko Astron

In 1881, Kintaro Hatton established the company that was to become the predecessor of today's Seiko Watch Corporation. At the time, his vision was for Seiko to always be "one step ahead of the rest." Over 130 years later, this vision reached its ultimate realization with the release of the Astron, a groundbreaking GPS solar watch. There are other solar-powered watches and watches with GPS on the market, but in September 2012 Seiko was the first company to combine these two concepts in its one-of-a-kind timepiece.

The Astron's ability to connect to the GPS network using just the power of light was a miraculous achievement, but its amazing features go way beyond this. It is the world's first watch that automatically adjusts to your time zone, no matter which of the world's 39 you are in. It is accurate to one second every 100,000 years, thanks to the time signal it receives from the Atomic Clocks in each GPS satellite. The Astron receives all the power it needs from the various light absorbed through the dial, and there is a power reserve indicator to show the amount of energy stored. The Astron receives GPS signals even when walking or in a vehicle, so if you can see the sky while on the move you can tell the exact time. The GPS function is operated by a simple one-touch mechanism, enabling activation by only pressing one button for six seconds.

With its new second-generation Astron GPS Solar caliber 8X82, this year Seiko redefined the industry's idea of what a watch can deliver. It offers new functionality and design possibilities that were developed in response to ideas from retail partners and customers worldwide. Its case size is 30% smaller and the new watch dimensions are the same as most mainstream multi-function watches. This has been achieved by advances in Astron's energy-saving technology, which allow the watch to connect to the GPS network with a smaller antenna. Despite its reduced size, the caliber 8X82 has added a 6 hour chronograph and an electronic setting function in the crown. It still features the classic Astron black dial, but thanks to a new dial with extremely high light penetration capacity, blue and white versions are now also available. The new caliber is offered in eight new variations, as well as a 7000 piece Limited Edition Astron which has both a titanium with super-hard coating and black ceramic bracelet and black crocodile strap.

Fans of the Astron are ceaseless in their praise for this game-changing watch. According to culture expert and internationally known columnist Takanori Nakamura, "No matter where I go in the world for reporting, I don't have to worry about the time being set correctly. What's more, it has an excellent design and matches the classic suits that I love perfectly. It is appropriate for all occasions." Israel Philharmonic Orchestra conductor Gianandrea Noseda says, "Timing is of the utmost importance for a conductor. The Astron which provides accurate time everywhere in the world is indispensable for someone like me who travels internationally. The state-of-the-art GPS technology and ecological solar recharging functions are also wonderful." Whether your work and play takes you to far-flung locations or keeps you close to home, the Astron is a timekeeper whose revolutionary features will enhance your life.

Seiko Watch Corporation
www.seikowatches.com
Info: www.seiko-astron.com

Japanese Restaurant Review

Butterfish
•
Izakaya MEW
•
The Tokyo Tapas Cafe

Asian Restaurant Review

Suki Thai Shabu

Chopsticks NY's Test Kitchen

Cod Croquette in Soup by Executive Chef, Kara Decker of 100 Steps, A Toute Heure

Listings

Japanese Restaurant
•
Asian Restaurant

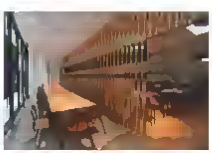
NEW!

Butterfish

550 Madison Ave (Inside atrium accessible from 55th & 56th Sts.) New York, NY 10022
TEL. 212 729-1819 | www.butterfishny.com
Mon-Fri 11:30 am-10 pm Sat. 5 pm-10 pm

The sushi restaurant Butterfish is tucked inside a Midtown office building, beckoning with its sleek interior. Its design is unique in that there is no familiar sushi counter, but it has a 16-seat communal table, a dining area with capacity for as many as 70 people and the reservations only Jin's Table, a special section where a sublime selection of exclusively created sushi can be enjoyed (limited to one group per night, must reserve at least 2 business days in advance). Butterfish is guided by the 6 S's of Sushi grade, Simple menu, Superb fish, Skillful preperation, Speedy service and Superior sushi, and it faithfully follows this philosophy. According to Manager Atsushi Takahashi, the restaurant strives to offer reasonably priced delicious sushi. He describes it as "new-age," with warm loose rice topped by cold high-quality fresh fish. The menu features five customized omakase (chef's choice) style sushi courses conveniently named *Tokyo*, *Osaka*, *Kobe*, *Nara* and (all vegetarian) *Akita*, as well as a la carte sashimi/sushi options and some starters. The most popular *Kobe* course for example, includes edamame, sashimi of the day, 2 pieces each of yellowtail, salmon, albacore, and sea bass, 1 piece of tuna, and 1 crab hand roll. There are plenty of sake options by both the bottle and glass as well as wine and beer varieties, so Takahashi urges customers to take advantage of Butterfish's casual atmosphere and stop in for even just a drink on the way home.

The *Tokyo* course starts with edamame and sashimi of the day, followed by plates of 2 pieces each of tuna, yellowtail and salmon and 1 piece each of albacore, sea bass, shrimp, seared salmon, uni, and salmon roe, and finishes with 1 crab hand roll.



Butterfish provides a casual dining experience with its communal table, regular dining tables and private rooms including Jin's Table.

3 Best Sellers		
	• Kobe Course	$28 (L) / $32 (D)
	• Tokyo Course	$38 (L) / $42 (D)
	• Osaka Course	$20 (L) / $22 (D)

Izakaya MEW

53 W. 35th St. (bet. 5th & 6th Aves.) New York, NY 10001
TEL. 646-368-9384 | www.mewnyc.com
Lunch: Mon-Fri 12 pm-3 pm Dinner: Mon-Thu 6 pm-1 am, Fri & Sat 6 pm-2 am Sun 7 pm-Midnight (Bar only)

Tucked into a basement on 35th Street in bustling Koreatown, Izakaya MEW attracts young professionals, businesspeople and students looking for a real izakaya experience. Take the narrow steps down to the basement, and you will find yourself in a huge, brick-walled dining space designed with both the essences of a traditional izakaya in Tokyo and a chic bar in Brooklyn. The rustic yet modern décor is one of the charms of the restaurant/bar but their reasonably priced, small dishes are also a great appeal to their clientele. Their menu includes many Japanese izakaya staples, from *ehire* (dried stingray fins), *takowasa* (wasabi-marinated octopus sashimi) and *okonomiyaki* (a savory Japanese-style pancake) to *oden* (fishcakes and radish stewed in a dashi broth), which all go with MEW's selection of drinks from Japanese draft beer to Korean soju. You can also order popular dishes with a playful twist such as *Chicken Nanban* (fried chicken marinated with sweet and sour sauce) topped with egg salad instead of tartar sauce, as well as sushi and rolls— during happy hour they offer a special sushi set for only $20! MEW is also gaining attention as a lunch spot. A variety of teishoku (meal set) options including *Miso Katsu* (deep fried pork cutlets topped with miso base sauce) and *Beef Curry* are all under $10. With good comfort foods at reasonable prices in an uplifting atmosphere— Izakaya MEW has every reason to drop in and have a great time.

Salmon rolled with salmon, the *MEW Special Roll* is one of the most popular dishes at MEW. It's topped with mayonnaise and torched for a sizzling finish.

Uniquely topped with egg salad, MEW's *Chicken Nanban* is a diversion of the original chicken nanban that has a tartar sauce topping.

Designed by Yoshiaki Takao, the industrial style space consists of a bar counter and a dining space that accommodates more than 70 customers. On Sunday nights, it transforms into a jazz bar that offers live performances, drinks and light snacks.

3 Best Sellers		
	• **MEW Special Roll**	$10
	• **Kani Cream Croquette**	$7
	• **Chicken Nanban Teishoku**	$10

The Tokyo Tapas Cafe

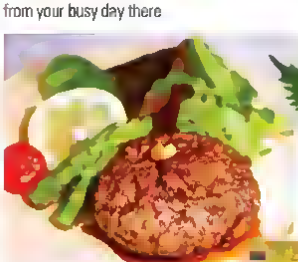
NEW!

7 Cornelia St. (bet. Bleecker & West 4th Sts.) New York, NY 10014
TEL. 212-242-6333 | www.tokyotapascafe.nyc.com
Tue-Sat: 12 pm-11 pm Sun. 12 pm-10 pm

The Tokyo Tapas Café seeks to bring healthy, Japanese-style eating to the West Village. Since its opening last year, this cozy restaurant has offered Japanese comfort food as well as seasonal tapas plates featuring Japanese ingredients. One of these ingredients is konnyaku, a solidified jelly with amazing health benefits. It leaves you feeling satisfied yet has almost no calories.

To promote this superfood, The Tokyo Tapas Café has its very own Konnyaku Concierge Sachiko Mitsuno. She provides the ingredients that go into the dishes that are whipped up by Chef, Daisuke Yamada. Konnyaku-centric dishes are found in the Skinny Menu which includes *Skinny Salad*, *Skinny Dumplings* and even *Skinny Desserts* (kanten jelly with seasonal fruit). Mitsuno urges customers to try the *Skinny Hamburger*, made up of half ground beef and half konnyaku so you can enjoy the taste of a hamburger but not have to worry about the fat.

Besides konnyaku, The Tokyo Tapas Café has a wide assortment of Japanese homestyle dishes such as oyako don, literally meaning "mother/child over rice." In this case the mother is the chicken and the child the egg, and Yamada's unique interpretation serves fried chicken in an egg soup. For those with a sweet tooth, there are Tokyo-style crepes (plain/green tea) with various fillings. The Tokyo Tapas Café is an oasis of calm in the hectic city, so take a break from your busy day there.



Made from powder obtained from a type of potato grown in Japan, konnyaku has a jelly like texture.

Skinny Hamburger maximizes the power of konnyaku for increasing fiber and reducing calorie value while maintaining the flavor.

High ceiling café like space is Wi-Fi equipped.

3 Best Sellers		
	• **Special Kaiseki Dinner**	$55/$80
	• **Konnyaku Sashimi**	$6
	• **Oyako Don**	$10

ADVERTISEMENT

"IF I HAD TO SUM UP TORO HAMACHI, I WOULD DESCRIBE IT AS THE BEST PRODUCT."

— Daniel Wang, Owner of Umi Sushi

Japan's aqua-cultured yellowtail Tora Homachi that is carried by large seafood wholesale distributor, True World Foods has recently been gaining popularity at restaurants. We had a chance to speak in detail with one of these restaurants, Umi Sushi, located in the quiet suburb of Millburn about 20 minutes by car from Newark Airport. All homachi offerings on the menu are Tora Homachi, and many customers become fans of its taste and quality once they try it and they visit the restaurant just for the Toro Hamachi dishes. We spoke with veteran Japanese restaurant owner, Daniel Wang, who has 13 years of experience in Japanese restaurants.

Q. First of all, what is the appeal of Toro Hamachi?

Toro Hamachi is high quality and easy for the restaurant to use, so it is very convenient for us. Many of our customers care more about taste and quality than price, and its quality is something that they recognize. Most raw fish products are not stable in their quality, but Toro Hamachi is frozen so its quality can be ensured throughout the year. Despite the fact that it is frozen, its taste is not different from raw yellowtail which makes it priceless. This is especially true at our restaurant, where we encourage customers not to add wasabi or soy sauce and enjoy the taste of the fish itself. Toro Hamachi's quality perfectly matches that concept.

Q. What are the reactions from customers who eat Toro Hamachi?

First, because it doesn't have a fishy smell it appeals to a wide range of customers. Also, as I said earlier Toro Hamachi is aqua-cultured so a consistent level of taste is always maintained. We are scrupulous about quality control, so you are able to eat it with peace of mind during any season. We have some customers who come to the restaurant just for the Toro Hamachi. Recently, something I've been surprised about is that when we use yellowtail other than Toro Hamachi, customers notice the difference. This reveals the extent to which the taste of Toro Hamachi has become widespread.

Q. Can you share some menu items that incorporate Toro Hamachi?

What I like about Toro Hamachi is its bright color. Also, as it doesn't have a strong smell and taste and can be used in all kinds of cuisines, many menus can be developed around it. As of now the most popular item is Hamachi Crush (thinly sliced yellowtail in ponzu sauce, topped with a razor thin serrano pepper over sauce and served with small greens and crushed potato chips). Assorted Hamachi Sushi and Sashimi is popular as well.

For more details about Toro Hamachi, please go to www.torohamachi.com.

Umi Sushi
339 Millburn Ave
Millburn, NJ 07041
www.millburnumi.com
TEL 973-921-2848

Toro Hamachi "Toro-Like Quality Hamachi"

True World Foods is the only one distributor that handles Toro Hamachi throughout the U.S.

Please contact us with any inquires.

True World FOODS

True World Foods NY, LLC
32-34 Papetti Plaza Elizabeth NJ 07206
TEL 908-351-9090 / www.trueworldfoods.com
info@trueworldfoods.com

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi-Bar Available
Open for Lunch
M Tu W Th F Sa Su Day Close
Delivery
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner

Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69
Time Warner Ctr 10 Columbus Cir
212-823-9800

Don Japanese Restaurant — $20
2018 Broadway (at 69th St.)
212-877-5255

Gari — $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4616

Hare — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5155

Ichie Restaurant — $20
53 W 106th St (bet. Manhattan & Columbus Ave.)
212-665-4888

Jin Ramen* — $15
3183 Broadway (at 125th St.)
646-559-2681

Kitaro — $20
510 Amsterdam Ave (bet. 84th & 85th St.)
212-787-3009

Koozan — $25
695 Amsterdam Ave (at 93rd St.)
212-280-0095

Kumo Sushi — $30
165 W 72nd St. (Columbus & Amsterdam Ave.)
212-580-8228

Momo Sushi — $25
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Mana Organic Cafe — $20
648 Amsterdam Ave (bet. 91st & 92nd St.)
212-787-1110

Masa — $400
Time Warner Ctr 4FI Columbus Cir
212-823-9800

Matsa — $20
483 Columbus Ave (bet. 83rd & 84th St.)
212-799-7322

Momoya Amsterdam — $42
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
813 W 187th St. (Pinehurst & Fort Washington)
212-543-2111

Ozu — $25
505 Amsterdam Ave (bet. 87th & 88th St.)
212-787-8316

Planet Sushi* — $25
340 Amsterdam Ave (at 76th St.)
212.712.2162

RARU* — $20
57 W 76th St. (at Columbus Ave.)
212-973-1220

Saga Grill — $25
1258 Amsterdam Ave (bet. 122nd & 123rd St)
212-866-2996

Sajis — $15
256 W 109th St (B'way & Amsterdam Ave.)
212 749-1134

Suma Sushi — $25
964 Amsterdam Ave (bet. 107th & 108th St.)
212-280-5858

Sun-Chan* — $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Sushi Hana — $35
466 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1078

Sushi Yasaka* — $30
251 W 72nd St. (B'way & West End Ave.)
212-496-9400

Sushi Ya 2 — $18
827 W 181st St. (bet. Pinehurst & Cabrini)
212 781-6833

Tenzan — $32
255 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vino Sushi & Sake* — $20
2953-55 Broadway (bet. 115th & 116th St.)
212-222-3588

Yasha Ramen* — $13
940 Amsterdam Ave. (bet. 106th & 107th Ave.)
212-222-2995

Upper East

Aki Sushi — $25
1425 York Ave (bet. 75th & 76th St.)
212-879-8885

AMURA* — $23
1587 2nd Ave (bet. 80th & 81st St.)
212 772-1588

Dongan — $60
309 E. 83rd St (bet. 1st & 2nd Ave.)
212 737 5656

Fuji Yama — $30
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212-249-2722

Ginza — $20
700 Lexington Ave (at 62nd St.)
212-486-7888

Horu — $30
1328 3rd Ave (at 76th St.)
212-452 1028

Haru Sake Bar — $38
1327 3rd Ave (at 76th St.)
212-452-2230

Ichiro — $30
1554 2nd Ave. (bet. 77th & 78th St.)
212 369-8300

Ikenohana — $30
1016 Lexington Ave (bet. 72nd & 73rd St.)
212-737-5535

INASE* — $40
1586 1st Ave (bet. 82nd & 83rd St.)
212-628-1238

IRON Sushi* — $25
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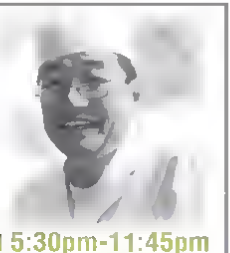
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212 308-8128

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354 E. 66th St. (bet. 1st & 2nd Ave.) $22
212 734-5270

Upper East **Ko Sushi (2nd Ave.)**
1328 2nd Ave (at 70th St.) $31
212-439-1878

Upper East **Ko Sushi (York Ave.)**
1419 York Ave (bet. 75th & 76th St.) $31
212-772-1138

Upper East **Koito Sushi***
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Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 83rd & 84th St.) $30
212-288-5024

Upper East **Matsu**
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212-744-5454

Upper East **Naruto Ramen***
1590 3rd Ave (bet. 89th & 90th St.) $10
212-289-7403

Upper East **Onki Sushi**
1575 3rd Ave (bet. 84th & 85th St.) $35
212-628-3388

Upper East **Poke**
343 E. 85th St. (bet. 1st & 2nd Ave.) $30
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Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $40
212-249-8583

Upper East **Shabu-Shabu 70***
314 E. 70th St. (bet. 1st & 2nd Ave.) $25
212-861-5035

Upper East **Sushi Haaa**
1501 E. 2nd Ave (at 78th St.) $25
212-327-0562

Upper East **Sushi of Gin**
402 E. 78th St. (bet. 1st & York Ave.) $80
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave (bet. 62nd & 63rd St.) $57
212-371-0230

Upper East **Sushi Suki**
1577 York Ave. (bet. 83rd & 84th St.) $20
212-249-3786

Upper East **Taaashi Sushi Sake Bar***
1372 York Ave (bet. 73rd & 74th St.) $55
646-727-9058

Upper East **Tatami 72**
1400 2nd Ave (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Teazaa**
918 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Teriyaki Boy***
1840 3rd Ave (bet. 91st & 92nd St.) $7
212-987-7150

Upper East **Tokubei 86***
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **TORI SHIN**
1193 1st Ave (bet. 64th & 65th St.) $70
212-888-8408

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1557 2nd Ave (bet. 80th & 81st St.) $25
212 772-9575

Upper East **Yuko**
1531 York Ave (at 81st St.) $25
212-628-5600

Midtown West

Midtown West **Ai's Sushi**
374 W. 46th St. (at 9th Ave.) $15
212-265-5088

Midtown West **Aki Sushi**
366 W. 52nd St. (bet. 8th & 9th Ave.) $30
212 262 2998

Midtown West **Aoki**
234 W. 48th St. (bet. Broadway & 8th Ave.) $30
212-956-2356

Midtown West **Bamboo 52**
344 W. 52nd St. (bet. 8th & 9th Ave.) $12
212 315-2777

Midtown West **Benihana**
47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-661-0300

Midtown West **Bento Sushi***
1407 Broadway (bet. 38th & 39th St.) $8
212-354-1405

Midtown West **east 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West **Go Sushi**
756 9th Ave (at 51st St.) $20
212-459-2288

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest in the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.
273 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Hunami Sushi**

Fresh sushi at reasonable prices. Mention Chopsticks NY and you will received 20% off on a delivery order after 5:30pm. Lunch Special (11am - 4pm) includes 2 rolls $7.95 and 3 rolls $10.50. All You Can Eat $25.95 with free sake and soda!
357 9th Ave (bet. 56th & 57th St.) $15
212 258 2303

Midtown West **Huru**
205 W. 43rd St. (bet. Broadway & 8th Ave.) $35
212 398-9010

Midtown West **Ichimasa***
302 W 50th St. (bet. 8th & 9th Ave.) New York, NY $20
212-915-4800

Midtown West **Imakuru**
231 W. 40th St. (bet. 7th & 8th Ave.) $45
212-354-2195

Midtown West **IPPUDO NY WESTSIDE**
321 W 51st St (bet 8th & 9th Ave) $32
212-874-2500

Midtown West **ISE Menkui-tei 56**
56 W 56th St (bet 5th & 6th Ave) $25
212-707-8702

Midtown West **Ishihama**
319 8th Ave (at 32nd St) $30
212-695-0202

Midtown West **Izakaya IROHA**
152 W 49th St (bet. 6th & 7th Ave.) $30
212-859-9045

Midtown West **KATSUHAMA55**
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-541-7145

Midtown West **Kodama 45**
301 W 45th St (at 8th Ave) $25
212-582-7005

Midtown West **Koi**
40 W 40th St. (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Monster Sushi**
22 W 40th St. (bet. 5th & 6th Ave.) $30
212-398-7707

Midtown West **Natsumi**
226 W 50th St. (bet. Broadway & 8th Ave.) $40
212-258-2200

Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave) $100
212-757-3000

Midtown West **Ocha***
350 W 46th St (bet. 8th & 9th Ave) $25
212-581-3136

Midtown West **Ootoya Times Square**
141 W 41st St (bet. 6th Ave. & Broadway) $20
212-704-0833

Midtown West **Saka Bar Hagi***
152 W 43th St (bet. 6th & 7th Ave.) $25
212-764-1545

Midtown West **Sapporo***
152 W 49th St (bet. 6th & 7th Ave.) $18
212-903-8972

Midtown West **Shimizu**
318 W 51st St. (bet. 8th & 9th Ave) $35
212-581-1581

Midtown West **Soba Nippon***
13 W 52nd St. (bet. 5th & 6th Ave) $30
212-489-2525

Midtown West **Sugiyama**
251 W 55th St. (bet. Broadway & 8th Ave) $85
212-956-0670

Midtown West **Sushi Damo**
330 W 58th St. (bet. 8th & 9th Ave) $45
212-707-4108

Midtown West **Sushi of Gari 46**
347 W 46th St. (bet. 8th & 9th Ave) $80
212-957-0046

Midtown West **Sushi Osaka**
536 8th Ave (W 36th & 37 th St) $15
212-629-5708

Midtown West **Sushi Zen**

Serving healthy and balanced dishes in Midtown for over 30 years. Sushi Zen prepares Omakase at the sushi bar exclusively by their veteran chefs. Each dish is made using fresh, premium ingredients and are sure to delight discerning palate
108 W 44th St. (bet. 6th & 7th Ave.) $85
212-302-0707 www.sushi-zen-ny.com

Midtown West **Sushidaa***
123 W 43th St. (bet. 6th & 7th Ave.) $45
212-354-2100

Midtown West **Sushiya***
28 W 56th St (bet. 5th & 6th Ave.) $20
212-247-5758

Midtown West **TABATA***
540 9th Ave (bet. 38th & 40th St.) $15
212-290-7191

Midtown West **Tarakawa Ramen***
815 9th Ave (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Ramaa**
376 W 52nd St. (bet. 9th & 9th Ave.) $20
212 582-0052

Midtown West **Totto Ramen 51st St.**
464 W 51st St (bet. 9th & 10th Ave.) $20
646-596-6058

Midtown West **Yakitori TOTTO**
251 W 55th St. (bet. Broadway & 8th Ave.) $45
212-245-4566

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212 459-2100

Midtown East

Midtown East **Aburiya Kinosuke***
213 E 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Arata Sushi**
1047 2nd Ave (bet. 55th & 56th St.) $20
212 371-1338

Midtown East **Azusa***
3 E 44th St (bet. Madison & 5th Ave.) $35
212-681-0001

Midtown East **OONBURI-YA***
137 E. 47th St. (bet. 3rd & Lexington Ave.) $25
212-867-0905

Midtown East **Gyu-Kaku***
805 3rd Ave 2 Fl (at 50th St.) $40
212 702-9811

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave (at 38th St.) $66
212-885-7111

Midtown East **Haru**
280 Park Ave (at 48th St.) $35
212-430-8590

Midtown East **Hatsuhana**
17 E. 48th St. (bet. Madison & 5th Ave.) $50
212 355-3345

Midtown East **Hide-Chan Ramen**
248 E 52nd St 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1800

Midtown East **HINATA**
159 E. 55th St. (bet. 3rd Ave. & Lex) $20
212-355-2974

Midtown East **Hiroshi Japanese Fusion**
585 3rd Ave (bet. 38th & 39th St.) $25
212-661-9288

Midtown East **Izakaya Ariyoshi**
228 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East **Izakaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.) $40
212-986-5804

Midtown East **Juka**
237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
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11 E. 47th St. (bet. Madison & 5th Ave.) $18
212-758-5908

Midtown East **Kuruma Zushi**
7 E. 47th St. 2 Fl. (bet. Madison & 5th Ave.) $100
212-317-2802

Midtown East **Mai Sushi Restaurant**
16 E. 41st St. (bet. 5th & Madison Ave.) $18
212-400-9480

Midtown East **MEGU Midtown**
645 UN Pl. (bet. 47th & 48th St.) $125
212-964-7777

Midtown East **Menchanko-Tei**
131 E. 45th St. (bet. 3rd & Lexington Ave.) $14
212-986-8405

Midtown East **Nodo-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.) $25
212-935-2537

Midtown East **NIKAI***
830 3rd Ave. 2nd Fl. (at 51st St.) $12
212-355-8035

Midtown East **Nippon***
155 E. 52nd St. (bet. 3rd & Lexington Ave.) $49
212-758-0226

Midtown East **Onya***
183 E. 47th St. (bet. 3rd & Lexington Ave.) $30
212-715-0050

Midtown East **Ramen Takumi***
517 3rd Ave. (bet. 34th & 35th St.) $10
212-679-2752

Midtown East **Restaurant SEO**
240 E. 49th St. (bet. 2nd & 3rd Ave.) $40
212-355-7722

Midtown East **Ringo**
205 E. 45th St. (bet. 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Ronin Bar & Grill**
9 E. 37th St. (bet. Madison & 5th Ave.) $15
212-213-5137

Midtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. The amazing hideout situated on the basement level is perfect for couples. Private parties available.

211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shinbashi***
7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1005

Midtown East **Shochu & Tapas AYA**
247 E. 50th St. (bet. 2nd & 3rd Ave.) $30
212-715-0770

Midtown East **Soba TOTTO**
211 E. 43rd St. 1 Fl. (bet. 2nd & 3rd Ave.) $40
212-557-8200

Midtown East **Sushi Time**
821 2nd Ave. (at 44th St.) $20
212-983-6963

Midtown East **Sushi You***
246 E. 51st St. (bet. 2nd & 3rd Ave.) $85
212-752-2307

Midtown East **SushiAnn**
38 E. 51st St. (at Park Ave.) $50
212-755-1780

Midtown East **Sushidan***
18 E. 49th St. (bet. Madison & 5th Ave.) $45
212-758-2700

Midtown East **TOMI JAZZ**
239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East **West Udon Izakaya**
150 E. 46th St. (bet. 3rd & Lexington Ave.) $10
212-922-9677

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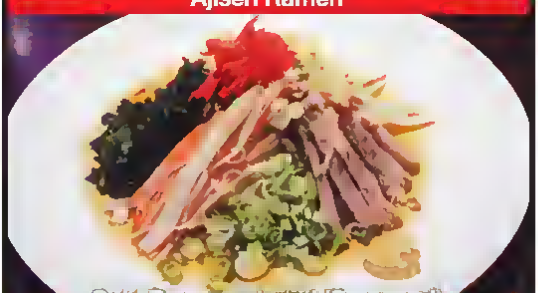
Ajisen Ramen



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Flushing, NY 11354

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102E 2nd Ave (bet. 54th & 55th St.) $20
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Koreatown **Ichi Umi Restaurant***
6 E. 32nd St. (bet. Madison & 5th Ave.) $30
212-725-1333

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.) $25
646-368-9364

Koreatown **Kirakuya**
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Koreatown **Toyama Sashi**
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Chelsea

Chelsea **AA Ichiban Sushi**

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212-727-0883

Chelsea **Blue Grieger**
106 8th Ave. (bet. 15th & 16th St.) $30
212-852-0111

Chelsea **Cherry**
355 W. 16th St. (bet. 8th & 9th Ave.) $50
212-929-5900

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144 W 19th St (bet. 6th & 7th Ave.) $8.5
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Chelsea **Hanamizuki Cafe***
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212-645-8533

Chelsea **IRON Sushi**
440 3rd Ave (bet. 30th & 31st St.) $25
212-447-5822

Chelsea **Izakaya Taa**
207 10th Ave (bet. 22nd & 23rd St.) $25
212-627-7777

Chelsea **Kiku Sashi***
235 8th Ave (bet. 24th & 25th St.) $15
212-627-9980

Chelsea **Momoya Chelsea**
185 7th Ave. (at 21st St.) $40
212-989-4466

Chelsea **Monstar Sushi***
158 W 23rd St. (bet. 6th & 7th Ave.) $30
212-620-8131

Chelsea **MORIMOTO**
88 10th Ave (bet. 15th & 16th St.) $90
212-989-8883

Chelsea **Naka Naka**
458 W 17th St (bet. 9th & 10th Ave.) $50
212-929-8644

Chelsea **Ootoya Chelsea**
8 W 19th St (bet. 5th & 6th St.) $20
212-255-0018

Chelsea **Tanuki Tavern**
Gansevoort Hotel 18 9th Ave (at 13th St.) $50
212-660-6766

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W & 5th Ave.) $80
212-647-0015

Gramercy **Aji Sushi**
518 3rd Ave (bet. 34th & 35th St.) $25
212-696-2066

Gramercy **Choshi***
77 Irving Place (at 19th St.) $20
212-420-1419

Gramercy **Hamachi**
34 E. 20th St. (bet. Park Ave. & Broadway) $25
212-420-8608

Gramercy **Hane**
346 1st Ave. (at 20th St.) $30
212-564-0135

Gramercy **Haru**
220 Park Ave. S (at 18th St.) $30
646-428-0969

Gramercy **Kaitee Sushi East***
366 3rd Ave. (bet. 26th & 27th St.) $15
212-889-2328

Gramercy **Mishima***
164 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-9646

Gramercy **Momokawa**
157 E. 28th St. (bet. 3rd & Lexington Ave.) $35
212-684-7830

Gramercy **Sahari**
165 Lexington Ave. (bet. 30th & 31st St.) $20
212-481-7766

Gramercy **Sushi SAMBA**
245 Park Ave. S (bet. 19th & 20th St.) $35
212-475-8377

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (Park Ave. S & Madison Ave.) $40
212-684-2208

Gramercy **Terakawa Ramen***
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212-777-2839

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Gramercy **YAMA Restaurant**
122 E 17th St (at Irving Pl) $20
212-475-9369

West Village

West Village **Cho Cha Saa***
15 W 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) $40
212-647-9196

West Village **GO! GO! CURRY!***

With the motto "Everything for your curry lover" 5th 15th 25th are Grill(G) Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St. (bet. W. 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Hakata Tantan***
61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-3030

West Village **JINYA Ramen Bar***
24 Greenwich Ave. (bet. 10th & 11th St.) $25
646-329-8856

West Village **Marumi***
546 LaGuardia Pl. (bet. Bleecker & 3rd St.) $30
212-979-7065

West Village **Mikado***
525 5th Ave. (bet. 13th & 14th St.) $20
212-255-3981

West Village **Miyabi**
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.) $15
212-228-1888

West Village **Miyagi**
220 W. 13th St. (bet. 7th & Greenwich Ave.) $25
212-620-3930

West Village **Nagami**
178 Prince St. (bet. Thompson & Sullivan St.) $35
212-387-8230

West Village **Raman Takumi***
90 University Pl. (bet. 11th & 12th St.) $13
212-229-2752

West Village **Ramaa-Ya**
181 W. 4th St. (bet. 6th & 7th Ave.) $15
212-989-5440

West Village **Rockmaisha***
11 Barrow St. (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **Soto**
357 6th Ave. (bet. 4th St. & Washington Pl.) $50
212-414-3088

West Village **Sushi Mambo**
255 Bleecker St. (bet. Leroy & Cornelia St.) $18
212-675-5885

West Village **Sushi Yawa**
25 W. 8th St. (bet. 5th & 6th Ave.) $30
212-253-9880

West Village **The Tokyo Tapas Cafe**
7 Cornelia St. (bet. Bleecker St. & 4th) $12
212-242-8333

West Village **Tomoa Sushi**
172 Thompson St. (bet. Houston & Bleecker St.) $40
212-777-3344

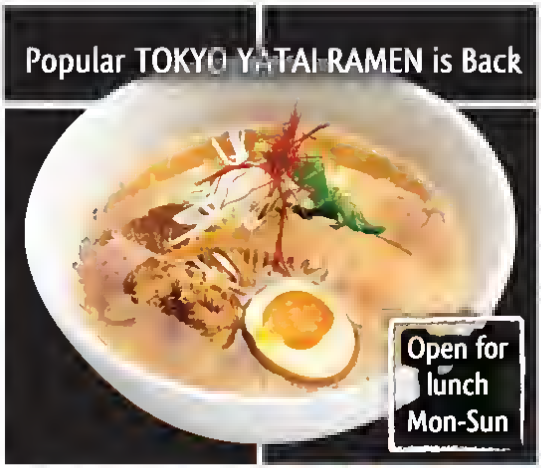
West Village **Ushiwakamaru**
136 W. Houston St. (bet. Sullivan & MacDougal St.) $80
212-228-4181

East Village

East Village **Ashiyo**
157 1st Ave. (bet. 10th & 11th St.) $15
212-505-3348

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Shoka-do (tatami tea room) is available by reservation.
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.chaanteahouse.com



Introducing
Curry Don
available from May 26th
$9.50
Eat in or take out
It's a one-of-a-kind item at ennju - The mixture of curry sauce and a bonito-flavored, sweet noodle soup is poured over white rice
Authentic Japanese food at a reasonable price
ennju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon-Fri: 11:30am-10pm Sat & Sun: 12pm-8pm

East Village **BOND ST** $75
6 Bond St. (bet. Lafayette & Broadway)
212 777 2500

East Village **Curry-Ya**

Your hungrie will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-502-4779 www.nycurry-ya.com

East Village **Dieci** $40
228 E. 10th St. (bet. 1st & 2nd Ave.)
212-387-8545

East Village **East Noodle** $16
119 2nd Ave. (at 7th St.)
212-982-4265

East Village **Gyu-Koko*** $40
34 Cooper Sq. (bet. 4th St. and Astor Pl.)
212-475-2985

East Village **Hasaki*** $40
210 E. 9th St. (bet. 2nd & 3rd Ave.)
212-473-3327

East Village **IPPUDO NY** $29
65 4th Ave. (bet. 9th & 10th St.)
212-388-0088

East Village **IRON Sushi*** $25
212 10th St. (bet. 1st & 2nd Ave.)
212-228-0102

East Village **Japonica** $40
100 University Pl. (at 12th St.)
212-243-7752

East Village **JEWEL BAKD** $45
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
212-979-1012

East Village **Kambi Ramen House*** $15
351 E. 14th St. (bet. 1st & 2nd Ave.)
212-228-1386

East Village **Keaka*** $25
25 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-254-6363

East Village **Kotobuki** $25
58 3rd Ave. (bet. 10th & 11th St.)
212-353-5088

East Village **Kubaya** $15
535 E. 5th St. (bet. Avenue A & B)
212-777-7010

East Village **Kyo Ya** $42
94 E. 7th St. (bet. Ave. A & 1st Ave.)
212-982-4140

East Village **May's Place Sushi*** $15
121 2nd Ave. (bet. 7th & St. Marks Pl.)
212-533-8448

East Village **Menkui-Tei*** $10
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.)
212-228-4152

East Village **MINCA** $10
535 E. 5th St. (bet. Ave. A & B)
212-505-8001

East Village **Natori** $20
51 St. Marks Pl. (bet. 1st & 2nd Ave.)
212-533-7711

East Village **Noodle Cafe Zea*** $12
31 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-533-8865

East Village **OH! Taisho*** $20
9 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-473-1300

East Village **Otafuku x Madatai*** $7

Otafuku x Madatai specializes in popular Japanese comfort food, Takoyaki (octopus balls) and Okonomiyaki pancakes as well as Madatai (Tonyaki) and Yaki soba. Our food will make you feel like you are in downtown Tokyo!
220 E. 9th St. (bet. 2nd & 3rd Ave.)
646-559-3438

East Village **Rai Rai Kan*** $15

Have you ever seen the movie Tampopo, a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Kan lets you experience the real Tokyo [illegible] Don't forget our homemade gyoza too. They guarantee the most delightful experience!
211 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-7030

East Village **Ramen Misoya New York*** $10
129 2nd Ave. (bet. 7th St. & St. Marks Pl.)
212-777-4925

East Village **Ramen Setagaya (St. Marks Pl)*** $13
344 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-387-7555

East Village **Robataya NY** $45

Enjoying fish shipped from Tsukiji market, and local ingredients carefully grilled to perfection this is authentic robatayaki. You will love the satisfying a la carte menu and thoughtfully selected sake and shochu. Chef's choice $48 tasting course $40 popular lunch set $10
231 E. 9th St. (bet. 2nd & 3rd Ave.) $45
212-979-9574 www.robataya-ny.com

East Village **Sake Bar Decibel** $40
240 E. 9th St. (bet. 2nd & 3rd Ave.)
212 979-2733

East Village **Sake Bar Satsko** $25
202 E. 7th St. (bet. Ave. B & C)
212-414-0333

East Village **Sapporo East** $17
245 E. 10th St. (at 1st Ave.)
212 260-1330

East Village **Shabu-Tatsu*** $30
216 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-2972

East Village **Shima** $20
189-190 2nd Ave. (at 12th St.)
212 260-8303

East Village **Sobakoh*** $15
309 E. 5th St. (bet. 1st & 2nd Ave.)
212-254-2244

East Village **Sobaya*** $20

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba noodle and dishes and dessert. Daily special appetizers and sake selection available for dinner
229 E. 9th St. (bet. 2nd & 3rd Ave.)
212-533-6966 www.sobaya-nyc.com

East Village **Soban East Village*** $15
326 E. 9th St. (bet. 1st & 2nd Ave.)
212-358-1155

East Village **Souen Restaurant*** $20
28 E. 13th St. (bet. University Pl. & 5th Ave.)
212-627-7100

East Village **Sushi Zayy*** $20
57 1st Avenue (bet. 3th & 4th St.)
212-228-9516

TORIPAITAN
The rich, milky "paitan" soup made by simmering chicken bones for more than 12 hours coats the thick noodles to create a perfect balance. Mr Tsukasa Maejima (president of setagaya group) launched this menu

Lunch $10.95
Dinner $12.00
Ramen Setagaya
www.ramensetagayany.com
Sun-Thu 11:30am-9:30pm, Fri & Sat 11:30am-10pm
243 MAIN ST., FORT LEE, NJ 07024 201 585-0739

CHOPSTICKS NY
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EAST VILLAGE
4th St. (bet. 1st & 2nd Ave.)
Pork filet cutlet rice bowl $15
Contains large pieces of pork with the rich flavor of sauce based on Hatcho miso mixed with our special recipe.
Also the pork is not only because the chef is a master at cooking our fried dishes.

SPECIAL DEAL

Wasan
108 E. 4th St., (bet. 1st & 2nd Ave.)
TEL: 212 777-1978 www.wasan-ny.com
Ask us for catering

East Village **Tokabachi East Village**
85 Ave A (bet 8th St)
212-505-1524 $25

East Village **Udon West***
11 St. Marks Pl (bet 2nd & 3rd Ave) $20

East Village **Umnoie**

Umnoie's a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home style dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan)
86 E 3rd St. (bet 1st & 2nd Ave) $20
646-864-1122 www.downtownumin.com

East Village **Village Yokocho**
8 Stuyvesant St 2Fl (bet. 9th St & 3rd Ave) $20
212-598-3041

East Village **Wasao**
10½ E 4th St.(bet. 1st & 2nd Ave.) $35
212-777-1178

East Village **Yakitoriya West***
216 E 9th St. (bet 2nd & 3rd St.) $25
212-979-9238

East Village **Yakitori Taisho***
5 St. Marks Pl (bet. 2nd & 3rd Ave) $20
212-228-5068

East Village **Yoshi Sushi***
131 Ave A (bet. St Marks Pl & 9th St) $25
212-420-5905

East Village **Yuba Restaurant**
105 E 9th St. (bet 3rd & 4th Ave.) $40
212 777 8188

East Village **Zoo 6***
328 E 6th St. (bet 1st & 2nd Ave.) $15
646-429-8471

Lower Manhattan

Lower Mnhn **Ajisen Ramen**

Established in Japan in 1968. A global ramen shop franchise with over 800 branches. This is the first location in New York City and their menu offers a wide variety of unique ramen and yakitori skewers that makes your every visit a special one
14 Mott St. (bet. Worth & Bayard St.) $16
212-267-3580

Lower Mnhn **Bento Sushi***
32 Broadway (at Morris St.) $8
212-747-0994

Lower Mnhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-226-0751

Lower Mnhn **Elevate Restaurant***
93 Bowery (at Hester St.) $25
646-329-3418

Lower Mnhn **Family Recipe***
231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mnhn **GO! GO! CURRY!***

World Trade Center Station is their 3rd location after Times Square and Washington Square Park Station. On the 5th, 15th and 25th of each month get free topping coupons on purchase for GO GO DAY. Check the website for special promo
12 John St. (bet. Broadway & Nassau St.) $8.5
212-406-5595 www.gogocurryusa-ny.com

Lower Mnhn **ISE Downtown***
56 Pine St. (bet. Pearl & William St.) $38
212-785-1100

Lower Mnhn **Kajoe**
21 South End Ave (at W. Thames St.) $38
212-786-9888

Lower Mnhn **Mottsu**
285 Mott St. (bet. Prince & Houston St.) $25
212 343-8017

Lower Mnhn **Quickly Shabu Shabu**
237B Grand St (bet. Chrystie St. and Bowery) $13
212-431-0999

Lower Mnhn **Soy**
102 Suffolk St. (bet. Delancey & Rivington St.) $14
212-253-1158

Lower Mnhn **Sushese**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mnhn **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mnhn **SUteiShi**
24 Peck Slip (bet. Front & Water St.) $30
212 766-2344

Lower Mnhn **Yopporai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212 777 7253

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.) $130
212 791 3771

Tribeca **MEGU New York**
62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212-274-9600

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjin**
141 Duane St. (bet. Church St. & W. Broadway) $80
212-385-0664

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $25
212-925-0200

Tribeca **Tokabachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $35
212-571-1630

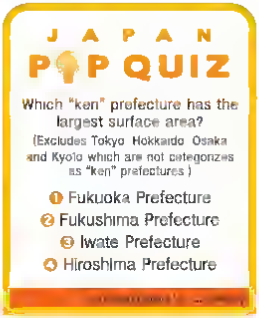
Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212 233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212 343-0404

Soho **Hiroko's Place**
76 Thompson St. (bet. Broome & Spring St.) $15
212-925-1303

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8923


JAPAN
POP QUIZ
Which "ken" prefecture has the largest surface area?
(Excludes Tokyo Hokkaido Osaka and Kyoto which are not categorized as "ken" prefectures.)
1 Fukuoka Prefecture
2 Fukushima Prefecture
3 Iwate Prefecture
4 Hiroshima Prefecture

焼
Yakiniku West
肉
YAKINIKU WEST
216 E 9TH STREET
(BET 2ND & 3RD AVE)
212-979-9238
SPECIAL DISCOUNT
SUN & WED
US KOBE SHORT RIB $9.95 → $6.95
MON & TUE
10% OFF SHORT RIB $6.95 → $3.48
FINGER RIB $5.95 → $2.98
PRIME SHORT RIB $9.95 → $7.95
SHORT RIB W/ BONE $7.50 → $5.50
EARLY BIRD (EVERYDAY 5-6PM)
$9.95 SHORT RIB, WHITE RICE,
MISO SOUP OR SALAD & ICE CREAM
HAPPY HOUR
HALF PRICE OF KIRIN DRAFT BEER
LARGE HOT SAKE, AND $3.8/EA BOTTLE OF SHOCHU

Soho **Soeen Soho***
210 6th Ave (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **1 or 8***
86 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-923-1800

Brooklyn **Boze**
290 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi**
5316 4th Ave. (bet. 53rd & 54th St.) $38
718-633-7718

Brooklyn **Geido***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-636-8818

Brooklyn **Hihino**
333 Henry St. (at Pacific St.) $35
718-960-8052

Brooklyn **Iron Chef House**
92 Clark St. (bet. Monroe Pl. & Henry St.) $15
718-858-8517

Brooklyn **IZAKAYA on SMITH***
178 Smith St. (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Mize**
192 Bedford Ave. (bet. 8th St. & 7th St.) $20
718-782-8686

Brooklyn **Naruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12
718-832-1111

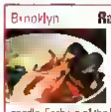
Brooklyn **Osako**
272 Court St. (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave. (bet. Berkeley & Lincoln Pl.) $25
718-783-1818

Brooklyn **OZU**
711 Clark St. (bet. Hicks & Henry St.) $20
718-737-3288

Brooklyn **qoo Rohota***
367 Metropolitan Ave. (at Havemeyer St.) $25
718-384-8483

Brooklyn **Ramen Yohsa***



Ramen Yohsa brings an authentic Sapporo-style ramen to New York by combining traditional seafood ingredients with a chewy, thicker style noodle. Each spoonful the broth is reminiscent of Hokkaido and the traditional aged ents used in this part of Japan.

128 North 6th St. (at Berry St.) $15
718-782-1444

Brooklyn **Sakura 6**
837 Manhattan Ave. (bet. Calyer & Noble St.) $10
718-349-7788

Brooklyn **Sapporo Haru Japanese**
622 Manhattan Ave. (bet. Driggs & Nassau Ave.) $16
718-383-3721

Brooklyn **Shamisen***
384 5th Ave. (bet. 6th st & 7th St.) $30
718-788-2299

Brooklyn **Tenzen**
7116 18th Ave. (at 71st St.) $30
718-621-3238

Brooklyn **Zenkichi***
77 N. 9th St. (bet. Berry St. & Wythe Ave.) $60
718-384-8585

Brooklyn **ZuZu Ramen**
173 4th Ave. (at Degraw St.) $20
718-398-9588

Queens

Queens **Aji Japanese Cuisine**
36-06 Ditmars Blvd. Astoria, NY 11105 $0
718-777-8488

Queens **Ajisen Ramen**

Ajisen Ramen is a global ramen shop franchise with over 600 branches offering a wide variety of unique ramen noodles since its opening in Japan in 1968. Stop by their Queens Crossing location for a taste that will make you come back for more.

39-10 138th St. 1st Fl. Flushing, NY 11354 $16
718-395-8119

Queens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 $18
718-937-3268

Queens **Bistro 33**
19-33 Ditmars Blvd. Astoria, NY 11105 $20
718-721-1533

Queens **gowasabi***
34-02 30th Ave. Astoria, NY 11103 $25
718-204-7354

Queens **Hekata**
37-02 Prince St. Flushing, NY 11354 $13
718-321-0290

Queens **Hinomaru Ramen**
33-18 Ditmars Blvd. Astoria, NY 11105 $15
347-752-2643

Queens **KATSUNO***
103-01 Metropolitan Ave. Forest Hills, NY $35
718-575-4033

Queens **Kyoto Sushi**
153-11 Union Tpke. Flushing, NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining***
29-13 Broadway Astoria, NY 11106 $30
718-204-0060

Queens **Matsu Sushi***

Matsu Sushi

Located in Astoria, Matsu Sushi is a restaurant that serves fresh sushi. There are many items to choose from including bento, yaki udon, soba and sake. Receive one free sake for orders $15 and up. We have a sushi bar that you can sit down and enjoy our dishes.

3411 30th Ave. Astoria, NY 11103 $15
718-726-7023 www.matsusushiastoria.com

Queens **Narita**
107-01 70th Rd. Forest Hills, NY 11375 $20
718-263-2388

Queens **Oishi Sushi**
37-04 Ditmars Blvd. Astoria, NY 11105 $20
718-626-0588

Queens **Ramen Okidoki***
34-05 30th Ave. Astoria, NY 11103 $15
718-806-1677

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave. Glendale, NY 11385 $20
718-326-8704

1 OR 8
Have the chef all to yourself!
Limited 2 people per night
Chef's Table
Inside kitchen
Teppanyaki Tempura or Tasting Menu
$80, $120, $150/per person
Tue. Wed & Thu Only
Reservation required
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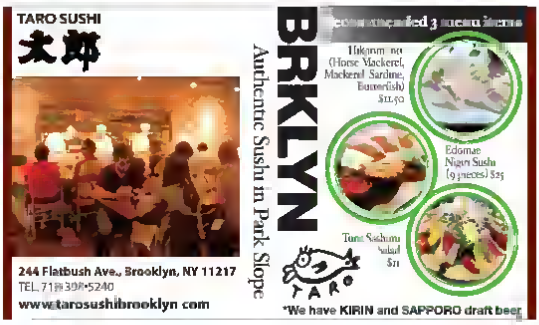

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Queens **Suki Thai Shabu***
60-15 Woodside Ave Queens NY 11377
718-205-1975 $20 M L

Queens **SUSHI ISLAND***
87-18 Queens Blvd Elmhurst NY 11373
718-803-3033 $20 L

Queens **Takesushi***
43-4F 42nd St, Sunnyside NY 11104
718-729-8253 $25 W L

Queens **Tendo Sushi***
68-26 Fresh Pond Rd, Ridgewood NY 11385
718-381-0808 $12 L

Queens **Udon West**
13780 Northern Blvd Flushing, NY 11354
718-359-2324 $10 L

Queens **Wntown Snshi***
33-10 Ditmars Blvd Astoria NY 11105
718-545-1598 $28 L

Long Island

Long Island **Benihana**
2105 Northern Blvd Manhasset, NY 11030
516-627-3400 $30 L

Long Island **Benihana**
920 Merchant's Concourse Westbury NY
516-222-8081 $30 L

Long Island **Imitone Japanese Steak House***
6 5th St Valley Steam NY 11581
516-872-0418 $28

Long Island **Isono**
214 Jericho Tpk Floral Park NY 11001
516-437-4552 $25 Su

Long Island **Kobnn Restaurant***
2016 Merrick Rd, Merrick, NY 11566
516-223-3200 $30 L

Long Island **Koiso**
540 Westbury Ave Carle Place NY 11514
516-333-3434 $26 L

Long Island **KuraBarn***
479 New York Ave Huntington NY 11743
631-673-0060 $30 M L

Long Island **Kurofunn***
77 Commack Rd Commack NY 11725
631-499-1075 $20 Su L

Long Island **Mumon Restaurant ***
1300 Franklin Ave Garden City NY 11530
516-747-3308 $32 L

Long Island **Nagashima***
12 A-1 Jericho Tpk Jericho NY 11753
516-338-0022 $25 Su L

Long Island **Restanrant Yamaguchi***

Since 1988 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from their regular menu daily lunch specials and the Chef Special are popular among the local patrons.

49 Main St Port Washington NY 11050 $25 L
516-883-3500

Long Island **Rock-n-Soke Port WA**
90 Main St, Port Washington NY 11050
516-883-7253 $30 L

Long Island **Sappora**
3286 Merrick Rd, Wantagh NY 11793
516-705-3163 $18 L

Long Island **Sen Rnstaurnnt***
23 Main St Sag Harbor NY 11963
631-725-1774 $45 L

Long Island **Shiro of Jnpnn***
401 Old Country Rd Carle Place NY 11514
516-997 4770 $20 L

Long Island **SUSHI ICHI**
700 N Country Rd Setauket, NY 11733
631-689-3111 $25 L

Long Island **TAIKO Restanrant**
15 S Village Ave Rockville Ctr NY 11570
516-678-6148 $20 M L

Long Island **Taka Snshi***
821 Corman Ave Westbury NY 11590
516-876-0033 $20 M L

Long Island **Torigo ***
186 Jericho Tpk Floral Park, NY 11001
516-352-1118 $20 L

Long Island **Yuki's Pnlette Too***
151 Merrick Ave Merrick, NY 11566
516-867 9736 $25 M L

The Bronx

The Bronx **OHANA**
500 City Island Ave Bronx, NY 10464
718-885-0700 $35 L

Westchester

Westchester **Asian Temptation***
23 Mamaroneck Ave White Plains NY 10601
914-328-5151 $25 L

Westchester **Gyu-Kakn***
169 Main St White Plains NY 10601
914-358-5205 $40 L

Westchester **Hnku**
143 Mamaroneck Ave White Plains 10601
914-644-8867 $25 L

Westchester **Hajme***
257 Halstead Ave. Harrison NY 10528
914-777 1543 $35 M L

Westchester **Ichiro***
80 Mamaroneck Ave. White Plains NY 10601
914-437-4681 $25 L

Westchester **Karuta**
77 Quaker Ridge Rd. New Rochelle NY 10804
914-636-6886 $15 L

Westchester **Momiji***
261 Halstead Ave Harrison NY 10528
914-835-1078 $25 Tu L

Westchester **Nannsn**
522 Mamaroneck Ave White Plains NY 10605
914-285-5351 $50 W L

Westchester **Nishi**
473 Ashford Ave Ardsley NY 10502
914-693-2500 $25 Tu L

Westchester **Nodn***
200 Hamilton Ave White Plains NY 10601
914-949-0990 $25 L

Westchester **Saknnnyn Snshi**
14 North Central Ave Hartsdale NY 10530
914-946-9065 $16 L

Westchester **Sazan Restaurant***
720 Saw Mill River Rd Ardsley NY 10502
914-674-6015 $23 L

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845-727-9838

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New Jersey **Ajihai Princeton**
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609-252-1158

New Jersey **Akai Sushi Lounge**
11 N. Dean St. Englewood NJ 07631 $18
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1475 Bergen Blvd Fort Lee NJ 07024 $17
201-944-5113

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908-233-7788

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New Jersey **Hachi Sushi***
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New Jersey **Higo Sattan Raman***
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New Jersey **Princeton Tomo Sushi**
236 Nassau St. Princeton, NJ 08542 $15
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New Jersey **Raku Izakaya**
209 Main St., Fort Lee NJ 07024 $25
201-585-0707

New Jersey **Sakura-hana***
43 Franklin Ave Ridgewood NJ 07450 $25
201-447-8525

New Jersey **Sastehka (Mitsuwa)**
595 River Rd. Edgewater NJ 07020 $10
201-941-1004

New Jersey **Sanuki Sanda (Mitsuwa)**
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New Jersey **Sugi**
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201 917 5532

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New Jersey **Yakitori 39**
252 254 Degraw Ave Teaneck NJ 07666 $35
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New Jersey **Yamagata Restaurant***
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Connecticut **Abis**
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Midtown West — Cafe Zarya Midtown W. — Bakery
1073 6th Ave (bet. 40th & 41st St.) 212-764-6785

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606 5th Ave (bet. 48th & 49th St.) 212-418-3747

Midtown East — BentOn Cafe — Bakery
156 E 45th St (bet. 3rd & Lexington Ave.) 212-822-6788

Midtown East — Cafe Zarya Midtown E. — Bakery
18 E 41 St (bet. Madison & 5th Ave.) 212-779-0100

Midtown East — Chnux Factory — Cream Puffs
845 1st Ave (bet. 48th & 49th St.) 212-223-0730

Chelsea — Flavaboom — Dessert Bar
600 6th Ave (bet. 17th & 18th St.) 212-414-0010

East Village — Cafe Zarya East Village — Bakery
66 Cooper Sq (bet. 7th St. & St. Marks Pl.) 212-253-5700

East Village — Chikalicious — Dessert Bar
203 E 10th St (bet. 1st & 2nd Ave.) 212-475-0928

East Village — PANYA — Bakery
8 Stuyvesant St. (bet. 9th St. & 3rd Ave.) 212-777-1190

Lower Mhn — Yaya Tea Garden — Rice Balls
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New Jersey — Miaamoto Kitchoan — Confectionery
555 River Rd. Edgewater, NJ 07020 201-313-5335

New Jersey — Parisieane — Bakery
250 Main St. Fort Lee, NJ 07024 201-592-8178

KARAOKE

Upper East — Iggy's — $1 /song
1452 2nd Ave (bet. 75th & 76th St.) 212-327-3043

Midtown West — Yuki 55* — $8/h /person
253 W. 55th St. (bet. Broadway & 8th Ave.) 212-765-1210

Midtown East — Box Snack Riki* — $8/h /person
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.) 212-986-6812

Midtown East — Japas 38 — $8/h /person
5 E. 38th St. (bet. Madison & 5th Ave.) 212-679-4040

Midtown East — Karaoke Duet 48* — $4/h /person
304 E. 48th St. (bet. 1st & 2nd Ave.) 212-753-0030

Koreatown — 5 Bar Karaoke — $30 /room
36 W. 32nd St. 5F (bet. 5th Ave. & Broadway) 212-594-5544

Koreatown — Chorus Karaoke — $2/song $40/room
25 W. 32nd St. 3Fl (bet. 5th Ave. & Broadway) 212-967-2244

Koreatown — Gagopa Karaoke — $30- /room
28 W. 32nd St. (bet. 5th Ave. & Broadway) 212-967-6353

Koreatown — Grammy Karaoke — $40 /room
23 W. 32nd St. (bet. 5th Ave. & Broadway) 212-629-7171

Koreatown — Karaoke Duet 35* — $4/h /person
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) 646-473-0626

Koreatown — MK — $40/h /room
11 W. 32nd St. 5 Fl (bet. 5th Ave. & B'way) 212-564-3438

Koreatown — Radio Star Karaoke — $40 /room
3 W. 35th St. (bet. 5th & 6th Ave.) 212-564-2520

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28 W 17th St. (bet. 5th & 6th Ave.) 212-675-3527 www.karaoke17.com — $2/song

Gramercy — Japas 27 — $10 /person
366 3rd Ave (bet. 26th & 27th St.) 212-689-2329

Gramercy — Music Story — $40 /room
34 32nd St. 5 Fl. (bet. Park Ave S. & Madison Ave.) 212-594-4244

West Village — Apple Restaurant — $10/onver /room
17 Waverly Pl (bet. Greene & Mercer St.) 212-473-7888

West Village — NEMO — $8/h /person
54 E. 13th St. (bet. B'way & University Pl.) 212-477-1177

East Village — Karaoke Cave — $35- /room
5 E. 13th St. (bet. University Pl. & 5th Ave.) 646-250-5670

East Village — Planet Rose — $2/song
218 Ave. A (bet. 13th & 14th St.) 212-353-9500

East Village — Seoaul na Seoaul — $30/h /room
27 2nd Ave. (bet. 1st & 2nd St.) 212-473-2322

East Village — Sing Sing (Ave A)*

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 5th St.) 212-674-0700 www.karaokesingsing.com — $4-8/h per person

East Village — Sing Sing (St. Marks)*

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9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) 212-387-7800 www.karaokesingsing.com — $4-8/h per person

East Village — U2 Karaoke Lounge — $8/h
6 St. Marks Pl (bet. 2nd & 3rd Ave.) 212-228-6250

Lower Mhn — Asia Roma — No charge
40 Mulberry St. (bet. Worth & Bayard St.) 212-385-1133

Lower Mhn — Bmy Karaoke Bar — $30/h /box
8 Thompson St. 2 Fl (bet. 6th Ave. & Canal St.) 212-334-5490

Brooklyn — 100 Faa — $40/h /room
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Upper West — Dllie's — $15
2957 Broadway (at 116th St.) 212-932-3300

Upper West — Shua Lee West — $35
43 W 65th St. (bet. Central Park W & Columbus) 212-595-8895

Upper East — Cafe Evergreen — $30
1387 1st Ave. (bet. 73rd & 74th St.) 212-744-3288

Upper East — Chinatown East — $18
1650 3rd Ave (bet. 92nd & 93rd St.) 212-987-3500

Upper East — Lili's Noodle & Grill — $25
1500 3rd Ave (bet. 84th & 85th St.) 212-639-1313

Upper East — Our Place — $25
242 E. 79th St. (bet. 2nd & 3rd Ave.) 212-288-4868

Upper East — Philippe — $45
33 E. 60th St. (bet. Park & Madison Ave.) 212-644-5855

Upper East — Shanghai Pavilion — $37
1378 3rd Ave. (bet. 78th & 79th St.) 212-585-3388

Upper East — Szechuan Gourmet — $25
1395 2nd Ave (at 73rd St.) 212-737-1838

Midtown West — Chiaa Grill — $66
10 W 53rd St. (bet. 5th & 6th Ave.) 212-333-7788

Midtown West — Jon's Shanghai — $20
24 W 56th St. (bet. 5th & 6th Ave.) 212-333-3868

Midtown West — Ruby Foo's Times Sq — $30
1626 Broadway (bet. 49th & 50th St.) 212-489-5800

Midtown West — Tang Pavilion — $25
65 W 55th St. (bet. 5th & 6th Ave.) 212-956-6888

Midtown West — Wa Liang Ye — $35
35 W 46th St. (bet. 5th & 6th Ave.) 212-398-7388

Midtown East — Chin Chin — $30
216 E 49th St. (bet. 2nd & 3rd Ave.) 212-758-4555

Midtown East — Dynasty Suag — $35
511 Lexington Ave. 2 Fl (at 48th St.) 212-355-1200

Midtown East **Evergreen on 38**
10 E. 38th St. (bet. Madison & 5th Ave.) $25
212-449-1196

Midtown East **Grand Sichuan**
1043 2nd Ave. (bet. 55th & 56th St.) $20
212-355-8158

Midtown East **Lychee House**
141 E. 55th St. (bet. 3rd & Lexington Aves.) $20
212-753-3900

Midtown East **MR K's***
570 Lexington Ave. (at 51st St.) $50
212-583-1668

Midtown East **Peking Duck House***
236 E. 53rd St. (bet. 2nd & 3rd Ave.) $33
212-759-1260

Midtown East **Phoenix Garden**
242 E. 40th St. (bet. 2nd & 3rd Ave.) $20
212-983-6666

Midtown East **Shih Lee**
311 E. 45th St. (bet. 1st & 2nd Ave.) $10
212-867-0318

Midtown East **Shun Lee Palace**
155 E. 55th St. (bet. 3rd & Lexington Ave.) $35
212-371-8844

Midtown East **Grand Sichuan**
229 9th Ave. (at 24th St.) $20
212-620-5200

Gramercy **Grand Sichuan**
227 Lexington Ave. (bet. 33rd & 34th St.) $25
212-679-1770

Gramercy **The Cottage***
33 Irving Place (at 16th St.) $12
212-505-8100

West Village **Shanghai Square**
11 E. 13th St. (bet. University Pl. & 5th Ave.) $20
646-486-7313

East Village **BaoHaus**
238 E. 14th St. (bet. 2nd & 3rd Ave.) $14
646-602-6885

East Village **Dumpling Man***
100 St. Marks Pl. (bet. 1st Ave. & Ave. A) $11
212-505-2121

Lower Mhn **ABC Chinese Restaurant**
34 Pell St. (bet. Bowery & Mott St.) $25
212 346-9390

Lower Mhn **Amazing 66**
66 Mott St. (bet. Bayard & Canal St.) $25
212-834-0095

Lower Mhn **Au Mandarin**
200-250 Vesey St. (at West St.) $30
212-385-0313

Lower Mhn **Congen Vdlnge**
100 Allen St. (bet. Broome & Delancy St.) $16
212-941-1818

Lower Mhn **Golden Unicorn***
18 E. Broadway (bet. Market & Catherine St.) $20
212-941-0911

Lower Mhn **Jing Fong**
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Lower Mhn **Joe's Ginger**
25 Pell St. (at Doyers St.) $20
212-285-0333

Lower Mhn **Joe's Shanghai**
9 Pell St. (bet. Bowery & Mott St.) $20
212-233-8888

Lower Mhn **Oriental Garden**
14 Elizabeth St. (bet. Bayard & Canal St.) $35
212-619-0085

Lower Mhn **Ping on Mott**
22 Mott St. (bet. Chatham Sq. & Pell St.) $26
212-002-3988

Lower Mhn **Shanghai Cuisine***
83 Bayard St. (at Mulberry St.) $25
212 732-8889

Queens **East Manor**
46-45 Kissena Blvd. Flushing, NY 11355 $25
718-460-8888

Queens **Himalayan Yak Restaurant***
72-20 Roosevelt Ave. Jackson Heights, NY 11372 $15
718-779-1119

KOREAN

Midtown West **Bann**
350 W. 50th St. (bet. 8th & 9th Ave.) $30
212-582-4446

Midtown West **Chom Chom**
40 W. 56th St. (bet. 5th & 6th Ave.) $40
212 213-2288

Midtown West **Danji**
346 W. 52nd St. (bet. 8th & 9th Ave.) $44
212 586-2880

Midtown East **Korea Palace**
127 E. 54th St. (bet. Park & Lexington Ave.) $30
212-832 2350

Koreatown **Cho Dang Gol**
55 W. 35th St. (bet. 5th & 6th Ave.) $30
212-695-8222

Koreatown **Don's Bogam***
17 E. 32nd St. (bet. Madison & 5th Ave.) $40
212-683-2200

Koreatown **Franchia Vegan Cafe**
12 Park Ave. (bet. 34th & 35th St.) $25
212 213-1001

Koreatown **HAN BAT***
53 W. 35th St. (bet. 5th & 6th Ave.) $15
212-629-5585

Koreatown **HANGAWI***
12 E. 32nd St. (bet. 5th & Madison Ave.) $40
212 213-0077

Koreatown **Hyo Dong Gnk***
51 W. 35th St. (bet. 5th & 6th Ave.) $20
212-695-7187

Koreatown **Kang Suh**
1250 Broadway (at 32nd St.) $30
212-564-1845

Koreatown **KRISTALBELLI**
8 W. 36th St. (bet. 5th & 6th Ave.) $40
212-290-2211

Koreatown **Kum Gang San***
49 W. 32nd St. (at Broadway) $20
212 367-9805

Koreatown **Madangsu***
35 W. 35th St. (bet. 5th & 6th Ave.) $30
212-564-3333

Koreatown **Seoul Garden**
34 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212 736-9002

Koreatown **Shilla**
37 W. 32nd St. (bet. 5th Ave. & Broadway) $25
212-967-1990

West Village **Do Hwa**
55 Carmine St. (at Bedford St.) $27
212-414-1224

East Village **Ban Chan**
8 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-228-2987

East Village **Dok Sam's**
119 1st Ave. (bet. 7th St. & St. Marks Pl.) $20
212-477-1506

Lower Mhn **Korr**
259 Church St. (bet. Leonard & Franklin St.) $20
212-334-0808

Brooklyn **Dokebi***
189 Grand St. (bet. Dngge & Bedford Ave.) $25
718-782-1424

Queens **KOREANA***
138-20 39th Ave. Flushing, NY 11354 $25
718-713-0252

Westchester **Kalbi House**
291 Central Ave. White Plains, NY 10606 $20
914-328-0251

New Jersey **Dong Chan Hong***
144 Main St., Fort Lee, NJ 07024 $13
201-592-0450

New Jersey **Dotori Kimchi***
1430 Bergen Blvd.-Fort Lee, NJ 07024 $15
201-585-9497

New Jersey **Gammeeak***
495 Main Street, Fort Lee, NJ 07024 $17
201-242-1333

New Jersey **Gommeeok**
110 Broad Ave. Palisades Park, NJ 07650 $17
201-585-8300

New Jersey **Myung Dong Noodle House***
2013 Lemoine Ave. Fort Lee, NJ 07024 $12
201-592-6900

New Jersey **Pinahill Restaurant**
123 Paramus (at Paramus, NJ 07652 $20
201-843-0170

New Jersey **PoongLim***
2053 Lemoine Ave. Fort Lee, NJ 07024 $20
201-944-8936

New Jersey **So Rong Hong***
130 Main St., Fort Lee, NJ 07024 $15
201-585-1122

THAI

Upper West **Long Grain**
2534 Broadway (at 95th St.) $22
212-665-0888

Upper East **Spice**
1479 1st Ave. (at 77th St.) $20
212-744-6374

Upper East **Spice**
1411 2nd Ave. (bet. 73rd & 74th St.) $20
212-628-6348

Upper East **Viang Ping**
1393A 2nd Ave. (bet. 72nd & 73rd St.) $22
212 249-8484

Midtown East **@NINE***
582 9th Ave. (bet. 42nd & 43rd St.) $18
212-265-4636

Midtown West **Bangkok House**
360 W. 45th St. (bet. 8th & 9th Ave.) $18
212-541-5343

Midtown West **Breeze**
661 9th Ave. (bet. 45th & 46th St.) $25
212-212-7777

Midtown West **Chat Thai Kitchen***

Chat Thai Home Kitchen only believes in using authentic Thai ingredients and fresh products from farmers markets to prepare their dishes. Chef Amornrat creates Northern Thai homestyle cooking meals with an internet original twist
930 9th Ave. (bet. Broadway & 8th Ave.) $18
212-707-8771

Midtown West **Chanpan Thai**
711 9th Ave. (at 51st St.) $20
212 586-8808

Midtown West **Noodles***

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646-998-7828 www.noodlesnyc.com

Midtown West **Pam Real Thai 47**
402 W. 47th St. (bet. 9th & 10th Ave.) $20
212-315-4441

Midtown West **Pam Real Thai 49**
404 W. 49th St. (bet. 9th & 10th Ave.) $20
212 333-7500

Midtown West **Pongsri Thai***
244 W. 48th St. (bet. Broadway & 8th Ave.) $25
212-582-3392

Midtown West **Room Service Midtown**
680 9th Ave. (bet. 47th & 48th St.) $25
212-582-0808

Midtown West **viv Bar & Restaurant**
717 9th Ave. (at 48th St.) $20
212-581-8905

Midtown West **Yum Yum 3***
656 9th Ave. (at 46th St.) $15
212-956-0538

Midtown West **Yum Yum Bangkok***
650 9th Ave. (bet. 45th & 46th St.) $15
212-262-7248

Midtown West **Yum Yum Too***
652 9th Ave. (at 46th St.) $20
212-247-9228

Midtown East **A+ Thai Place***
1007 2nd Ave. (bet. 53rd & 54th St.) $15
212 207-8080

Midtown East **DBAD**
222 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-308-8588

Midtown East **Rein Thai Restaurant***
220 53rd St. (bet. 2nd & 3rd Ave.) $16
212 752-3333

Midtown East **Talent Thai Kitchen**
210 E. 34th St. (bet. 2nd & 3rd Ave.) $11
212 725-8888

Chelsea **Pad Thai**
114 9th Ave. (bet. 15th & 16th St.) $20
212-691-6228

Chelsea **Pongsri Chelsea**
165 W. 23rd St. (bet. 6th & 7th Ave.) $20
212-645-8808

Chelsea **Regional Thai***
208 7th Ave. (bet. 21st & 22nd St.) $15
212-807-9672

Chelsea **Room Service**
186 8th Ave. (bet. 19th & 19th St.) $25
212-691-0296

Chelsea **Royal Siam**
240 8th Ave. (bet. 22nd & 23rd St.) $25
212-741-1732

Chelsea **Siam Thai**
150 8th Ave. (bet. 17th & 18th St.) $25
212-675-0080

Chelsea **Spice**
199 8th Ave. (at 20th St.) $20
212 989-1116

Chelsea **Thai Chai-Yo**
233 9th Ave. (bet. 24th & 25th St.) $11
212-460-2170

Gramercy **Bangkok 2 Thai***
348 1st Ave. (bet. 20th & 21st St.) $14
212-473-6480

Gramercy **Jaiya Thai**
396 3rd Ave. (bet. 28th & 29th St.) $25
212 889-1330

Gramercy **Lemongrass Grill**
138 E. 34th St. (bet. 3rd & Lexington Ave.) $15
212 213-3317

Gramercy **Rhong Tiam**
31 E. 21st St. (bet. 5th Ave. & Broadway) $20
212-420-7500

Gramercy **Soi 30 Thai Cooking***
430 3rd Ave. (at 30th St.) $15
212-481-5211

Gramercy **Taan Thai Cuisina**
17 E. 31st St. (bet. Madison & 5th Ave.) $15
212 213-3773

Gramercy **Toon Thai Cafe***
435 Park Ave. S. (bet. 29th & 30th St.) $25
212-644-8885

West Village **Galanga**
149 W. 4th St. (at 6th Ave.) $15
212-228-4267

West Village **SEA**
635 Washington St. (at W. 12th St.) $15
212-243-3335

West Village **Tua Thai Food***
3 Greenwich Ave (6th Ave. & Christopher St.) $20
212-929-4690

East Village **Rati Thai Cuisina**
347 E. 14th St. (bet. 1st & 2nd Ave.) $11
212-533-2041

East Village **Klang**
7 St. Marks Pl (bet. 2nd & 3rd Ave.) $15
212-505-5955

East Village **Spice**
39 E. 13th St. (bet. Broadway & Union sq.) $20
212-982-8758

East Village **Spice**
104 2nd Ave. (at 11th St.) $20
212-533-6800

East Village **Toi Thai**
78 E. 1st St. (bet. 1st Ave. & Ave. A) $12
212 777-2552

Lower Mhn **Hi Thai**
123 Ludlow St. (bet. Delancy & Lexington St.) $14
212-677-7624

Lower Mhn **Ruma Inn**
113 Ludlow St. 2 Fl (Delancey & Rivington St.) $25
212 353-8808

Lower Mhn **Pongsri Chinatown**
106 Bayard St. (at Baxter St.) $20
212 349-3132

Lower Mhn **Sticky Rice**
95 Orchard St. (bet. Grand & Broome St.) $15
212 274-8205

Soho **Kittichai**
60 Thompson St. (bet. Broome & Spring St.) $38
212 219-2000

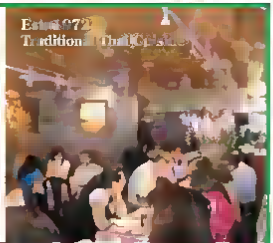
Soho **Peep**
177 Prince St. (bet. Thompson & Sullivan St.) $20
212-254-7337

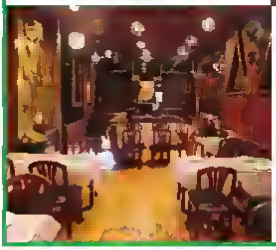
Brooklyn **Chai Thai Kitchen***
124 N. 6th St. (at Berry St.) $16
718-599-5963

Brooklyn **Lily Thai**
615 Grand St. (bet. Leonard & Lorimer St.) $15
718-218-7522

Brooklyn **Pagoda Thailand**
333 Graham Ave (Devoe & Metropolitan Ave.) $30
718-388-8445

Songsri
SINCE 1972
THE BEST AUTHENTIC THAI RESTAURANT
Recommended by:
THEATRE WEEK
NEW YORK TIMES ★★
ZAGAT





Three Convenient Locations
OPEN 7 DAYS 11:30am-11:30pm
Chinatown
106 Bayard St. (corner of Baxter St.)
212-349-3132
Chelsea
165 W. 23rd St. (bet. 6th & 7th Ave.)
212-645-8808
Theater District
244 W. 48th St
(bet. 8th Ave. & Broadway)
212-582-3392

Brooklyn **SEA** $20
114 N 6th St. (at Berry St.)
718-384-8850

Brooklyn **Tai Thai** $30
205 Bedford Ave (bet. N. 5th & N. 6th St.)
718-599-5556

Long Island **Phao Restaurant** $35
28 Main St. Sag Harbor NY 11963
631-725-0101

New Jersey **Absolute Thai Homemade*** $13
644 Anderson Ave Cliffside Park NJ 07010
201-941-2290

VIETNAMESE

Upper East **Asia Grill** $20
1817 2nd Ave (at 94th St.)
212-753-5818

Upper East **Vermicelli** $20
1492 2nd Ave (bet. 77th & 78th St.)
212-256-8868

Midtown East **Le Colonial** $35
149 E. 57th St. (bet. 3rd & Lexington Ave.)
212-752-0808

Koreatown **PHO32 & SHABU*** $20
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-0868

Gramercy **NiU Noodle House*** $20
15 Greenwich Avenue (bet. 10th & Christopher St)
212-414-5888

West Village **Saigon Market** $25
113 University Pl. (bet. 11th & 12th St.)
212-243-2831

Lower Manhattan **Nha Trang** $15
87 Baxter St. (bet. Bayard & Canal St.)
212-233-5548

Lower Manhattan **Paris Restaurant*** $5
113 Mott St. (bet. Henry & Canal St.)
212-226-7221

Lower Manhattan **Paris Restaurant*** $5
213 Grand St. (bet. Elizabeth & Mott St.)
212-226-3828

Lower Manhattan **Pho Tu Do** $12
102 Bowery St. (bet. Hester & Grand St.)
212-966-2668

Tribeca **Viet Cafe** $28
345 Greenwich St. (bet. Jay & Harrison St.)
212-431-6888

Brooklyn **Nicky's Viet** $9
311 Atlantic Ave. (bet. Hoyt & Smith St.)
718-855-8368

OTHER

Upper West Side **Asia Kao** $25
710 Amsterdam Ave. (bet. 94th & 95th St.)
212-280-8378

Upper West Side **Asiata** $135
80 Columbus Cir. 35 Fl. (at 60th St.)
212-805-8800

Upper East Side **88 Fusion** $20
1638 2nd Ave (at 84th St.)
212-249-8638

Upper East **Amber*** $25
1406 3rd Ave. (at 80th St.)
212-249-5020

Upper East **Gobo** $31
1426 3rd Ave (at 81st St.)
212-988-4838

Midtown West **Blue Ribbon Sushi Bar & Grill** $61
308 W. 58th St. (bet. 8th & 9th Ave.)
212-397-0404

Midtown West **Rue 57** $45
60 W 57th St. (at 6th Ave.)
212-307-5656

Midtown West **VYNL** $25
754 9th Ave (bet. 50th & 51st St.)
212-974-2003

Midtown East **1066 Eno Restaurant** $25
1066 1st Ave. (at 58th St.)
212-752-8004

Midtown East **Fusha Asian Cuisine** $35
1065 1st Ave. (at 58th St.)
212 752-8883

Midtown East **Jazz at Kitano** $35
The Kitano Hotel 66 Park Ave (at 38th St.)
212 885-7123

Chelsea **Rice on Lexington Ave** $20
115 Lexington Ave (at 28th St.)
212-696-5400

West Village **Betel** $30
51 Grove St. (bet. Bleeker St. & 7th Ave. S.)
212-352-0480

West Village **Cafe Asean** $22
117 W. 10th St (bet. 6th & Greenwich Ave.)
212-633-0348

West Village **CBao*** $10
108 W. 14th St (bet. 6th & 7th Ave.)
212-206-6388

West Village **Gobo** $20
401 6th Ave (bet. 8th St. & Waverly Pl.)
212-255-3242

East Village **Friend House** $22
106 3rd Ave (at 13th St.)
212-388-1638

East Village **Prima & Beyond New York** $35
90 E. 10th St. (bet. 3rd & 4th Ave.)
212-505-0033

East Village **Stand4** $20
24 E. 12th St. (bet. Univ Pl. & 5th Ave.)
212-488-5300

Lower Manhattan **Rice*** $15
262 Elizabeth St. (bet. Houston & Bleecker St.)
212-226-5775

Brooklyn **Blue Ribbon Brooklyn** $55
280 5th Ave. (bet. 1st St. & Garfield Pl.)
718-840-0404

Brooklyn **Purple Yam** $30
1314 Cortelyou Road (bet. Argyle & Rugby Rds.)
718-940-8188

Brooklyn **Rice** $20
81 Washington St. (bet. York & Front St.)
718-222-9880

Long Island **TOKU** $55
2014C Northern Blvd Manhasset, NY 11030
516-627-8958

New Jersey **AOZORA Restaurant** $30
407 Bloomfield Ave Montclair NJ 07042
973-233-9400

New Jersey **Bings Burgers*** $10
249 Main St. Fort Lee NJ 07024
201-592-8454

New Jersey **Koa Koa Yogart*** $8
1905 Lemoine Ave Fort Lee, NJ 07024
201-944-8404

New Jersey **the tea ber*** $10
1936 Palisade Ave #4 Fort Lee, NJ 07024
201-944-3102

Taste from Bangkok
TAAN-THAI
CUISINE
17 E 31st St. (bet Madison & 5th Aves) 212-213-3773
Sun-Thur 11 30am-10 30pm Fri&Sat 11 30am-11pm

Get Sweaty with "Thai Suki" Hot Pot

SUKI THAI SHABU

Suki Thai Shabu in Woodside, Queens is the first "Thai Suki" restaurant in New York City. Thai Suki is an adaptation of Japanese sukiyaki and shabu shabu in the Thai food culture, and it has been hugely popular in the country for over twenty years. "There are so many Thai restaurants in NY, but I wanted to do something different," says owner and Thailand native, Wisa Oraw.

Instead of having a Japanese hot pot style that is shared with a group of people, the restaurant equips each table with small electric stoves that accommodate individual pots. There are tons of choices and ordering may seem complicated, but just follow the directions. First, you select a broth from three choices: House Vegetable, Lemongrass Thom Yum, and Basil E-Saan. Then, pick your favorite ingredients from the list with as many as seventy choices of vegetables, meat, seafood and dumplings. For those who get overwhelmed, combo menus are available. *Surf and Turf*, which comes with seafood, one choice from the meat menu, a basket of vegetables and vermicelli noodles is popular among regulars. Finally, create a dipping sauce by blending base sauces with spices and herbs, which are served buffet style. There are countless combinations and it's fun to find your favorite.

Suki Thai Shabu also serves regular Thai food from *Pad Thai* to selections of curry dishes. Appetizers like *Summer Roll and Mango Salad* are perfect starters before you get sweaty and energized with the piping hot Thai Suki in summer.

Suki Thai Shabu
6015 Woodside Ave, Woodside, NY 11377
TEL: 718-205-1975 | www.sukithaishabu.com
Mon: 5-11:30 pm, Tue-Thu: 12 pm-11:30 pm, Sun: 12 pm-11 pm

Piping hot and aromatic Thai Suki makes you sweat more in summer. It is an enjoyable and healthy way to satisfy your palate.

Crispy Combo comes with assorted fried appetizers including *Curry Puff* and *Thai Spring Roll* (pictured).

Dipping sauces for the hot pot are served buffet style. You can even mix and match to create your own flavor.

In Ms. Oraw's well-kept restaurant, all tables are equipped with individual stoves for Thai Suki pots.

FREE DUMPLINGS
With Any Order of Noodles!
MENTION "CHOPSTICKS NY" Valid thru Jun. 30
www.niunoodleny.com
NIU Noodle House
15 Greenwich Ave. (bet. 10th & Christopher St.),
New York, NY 10014 | Tel: 212-488-9888
Sun-Thu 12pm-11pm, Fri & Sat 12pm-12am
We are happy to cater your party anywhere!

What's the reason for 20 years of success in Chelsea?
Reason 1: Never a boring lunch
The menu boasts a wide variety of entrées as well as side dishes. (Chicken Ginger $7.25)
HAPPY HOUR 3:30pm-10:30pm
Wine and beer are Buy 1 Get 1 Free
ROYAL SIAM
240 8th Ave., (bet. 22nd & 23rd Sts.), New York, NY 10011
TEL: 212-741-1732 | www.newyorkroyalsiam.com
Mon-Sun: 11:30am-3pm, 4-11pm

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

GROCERY

M2M Broadway & 114th
2835 Broadway (bet. 114th & 115th St.) 212-280-4600 — Japanese

Daiaabu*
32 W 56th St. (bet. 5th & 6th Ave.) 212-707-6525 — Japanese

Daiaaba*
125 E 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380 — Japanese

Katagiri & Co.,Inc*
224 E 59th St. (bet. 2nd & 3rd Ave.) 212-755-3570 — Japanese

Saanse Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.) 646-380-9280 — Japanese

TOMIYA*
233 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-510-7311 — Japanese

H Mart Haa Ah Reum
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3263 — Korean

Woorijp
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115 — Korean

Japaa Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333 — Other

M2M E. Village*
65 3rd Ave. (bet. 10th & 11th St.) 212-353-2698 — Japanese

Saanse Mart Astor Pl*
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-566-3040 — Japanese

Tokyo Mart*
91 Mulberry St. (bet Bayard & Canal St.) 212-962-6922 — Japaaese

Pearl River Mart*
477 Broadway 2 Fl. (bet. Grand & Broome St.) 212-431-0002 — Chiaese

Saanse Mart SoHo*
434 Broome St. (bet. Wooster St. & W. Broadway) 212-219-0033 — Japaaese

Midoriya*
167 N9th St. Brooklyn, NY 11211 718-599-4690 — Japaaese

Family Market*
29-15 Broadway Astoria, NY 11106 718-956-7325 — Japaaese

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 718-461-1911 — Korean

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354 718-888-0006 — Korean

H Mart Northara Blvd
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700 — Korean

H Mart Uaaa
29-07 Union St. Flushing, NY 11354 718-445-6956 — Korean

H Mart Williston Park*
400 Hillside Ave. Williston Park, NY 11596 516-639-0270 — Korean

H Mart Woodside
53-18 Woodside Ave. Flushing, NY 11377 718-445-0756 — Korean

Sakura-ya
73-05 Austin St. Forest Hills, NY 11375 718-268-7220 — Japaaese

Taiya foods*
45-08 44th St. Sunnyside, NY 11104 718-392-2233 — Japaaese

H & Y Marketplace
475 Plainview Rd. Hicksville, NY 11801 516-935-4041 — Korean

H Mart Great Neck*
455 Great Neck Rd. Great Neck, NY 11021 516-482-3113 — Korean

Nara Japaaese Foods*
163A Main St. Port Washington, NY 11050 516-883-1838 — Japaaese

Shia Nippaa Oa*
63 Meadia Ave. Roslyn Heights, NY 11577 516-625-1114 — Japaaese

DAIOO
522 Mamaroneck Ave. White Plains, NY 10605 914-683-6795 — Japaaese

Fuji Mart Scarsdale*
818 White Plains Rd. Scarsdale, NY 10583 914-472-1458 — Japaaese

NIJIYA MARKET

At Nijiya Market we strive to provide the freshest sashimi quality fish special cuts of quality meats, and Organic Japanese produce as well as natural and hip Japanese products
Nijiya Deli offers daily made sushi and Japanese inspired prepared foods

Visit us at www.Nijiya.com.
For delivery and online shopping information please visit www.nijiyaorganicdelivery.com.

duBreton Washugyu USDA ORGANIC JAS

Remember! 29th day of the month is Meat day
Get 20% off all fresh meats

Nijiya Market Hartsdale Store
18 N Central Ave Hartsdale NY 10530
914-949-2178 / 9am - 7pm

PROMOTE YOUR BUSINESS IN CHOPSTICKS NY!
info@chopsticksny.com
212-431-9970 for more information

midoriya
japanese mini market
New Japanese Convenience Store in Williamsburg
open 7 days 10am~11pm
Just a two-minute walk from Bedford Ave subway station.
167 N9th Street Brooklyn NY 11211 Tel. 718.599.4690

KINMEMAI 金芽米
An invitation to sample its taste!
Tasty & fluffy while full of nutrition!
Best for Sushi Rice!
"Kinmemai" is among the hottest diet items in Japan! Why don't you take this opportunity to sample its taste?
During these 3 days
20% price discount

6/27 [Location] Ketagiri 224 E. 59th St. (2nd & 3rd Ave.) [Time] 11:00AM-5:00PM
[Location] Sunrise Mart (Midtown East) 12 E. 41st St. (5th & Madison) [Time] 2:30PM-7:30PM

6/28 [Location] Daido Market 522 Mamaroneck Ave. White Plains [Time] 11:00AM-6:00PM
[Location] Dainobu 129 E. 47th St.(Bet. 3rd & Lex Aves.) [Time] 11:00AM-5:00PM

6/29 [Location] Daido Market 522 Mamaroneck Ave. White Plains [Time] 11:00AM-6:00PM
[Location] Sunrise Mart (East Village) 4 Stuyvesant St. (at 9th St.) [Time] 2:30PM-7:30PM

H Mart Hartsdale*
371 North Central Ave. Hartsdale, NY 10530 — Korean
914-448-5588

Kam Sen Foods*
22 Saw Mill River Rd. White Plains NY 10601 — Korean
914-428-4500

NIJIYA Market*
18 N Central Ave Hartsdale NY 10530 — Japanese
914-549-2178

Oishinbo*
283 Halstead Ave Harrison NY 10528 — Japanese
914-835-4290

Asian Market*
91 Colvin Ave Albany NY 12203 — Chinese
518-458-8166

Feeling fine*
3716 Park Ave., Weehawken, NJ 07086 — Japanese
201 713-9389

H & Y Marketplace
433 S Washington Ave Bergenfield NJ 07621 — Korean
201-384-8288

H Mart Englewood
25 Lafayette Ave Englewood, NJ 07631 — Korean
201-871-8822

H Mart Little Ferry
250 Bergen Tpke Little Ferry NJ 07643 — Korean
201-814-0400

H Mart Ridgefield
321 Broad Ave Ridgefield NJ 07657 — Korean
201-943-3500

Han Nam Chun*
1475 Bergen Blvd., Fort Lee NJ 07024 — Korean

J MART
44 Chestnut St Ridgewood NJ 07450 — Japanese
201-857-5738

Mitsuwa Marketplace*
595 River Rd. Edgewater NJ 07020 — Japanese
201-941-8113

Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450 — Japanese
201-670-0882

Fuji Mart Connecticut*
1212 Putnam Ave Old Greenwich CT 06878 — Japanese
203-698-2107

Milinn Asian Market
15 Orange St. New Haven CT 06510 — Other
203-782-1234

Maido*
36 N. Narberth Ave, Narberth, PA 19072 — Japanese
610-747-0557

Tokyo Japanese Store
5656 Ellsworth Ave Pittsburgh PA 15232 — Japanese
412-661-8777

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.) — Sake/Shochu
212-932-0990

Nancy Wine's
313 Columbus Ave (bet. 74th & 75th St.) — Sake/Shochu
212-877-4040

Garnet Wine & Liquors*
529 Lexington Ave (at 48th St.) — Sake/Shochu
212 772-3211

Mister Wright*
1593 3rd Ave (bet. 89th & 90th St.) — Sake/Shochu
212 722-4564

Ambassador Wine & Spirits*
1020 2nd Ave (at 54th St.) — Sake/Shochu
212-421-5077

Landmark Wine*
187 W 23rd St (bet. 6th & 7th Ave.) — Sake/Shochu
212-242-2323

MJK liquor
111 3rd Ave. (bet. 15th & 16th St.) — Sake/Shochu
212-475-9168

Union Square Wine & Spirits*
140 4th Ave. (at 13th St.) — Sake/Shochu
212-475-8100

Astor Wines & Spirits
309 Lafayette St. (at 4th St.) — Sake/Shochu
212-674-7500

SAKAYA*
324 E 9th St. (bet. 1st & 2nd Ave.) — Sake/Shochu
212-505-7253

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) — Sake/Shochu
212-982-7770

East Village Wine
113 Stanton St (bet. Attorney & Clinton St.) — Sake
212 358-7700

New York Wine Exchange
9 Broadway (bet. Battery Pl. & Morris St.) — Sake/Shochu
212-422-9222

Grapevine Wine*
151 Grand St (bet. Crosby & Lafayette St.) — Sake/Shochu
212-625-1238

Smith and Vine
268 Smith St. (bet. Sackett & Degraw St.) — Sake
718-243-2664

Allendale Wine & Liquors
101 W. Allendale Ave. Allendale, NJ 07401 — Sake/Shochu
201 327-7965

Dollte Super Market
420 Washington St. Hoboken NJ 07030 — Sake/Shochu
201-420-7600

JAPANESE WHOLESALER

Central Bonkl U S A., Ltd.
55-30 45th St. Maspeth NY 11378 — Food
718-729-6900

Dalei Trading Co , Inc*
14-50 128th St. College Point NY 11356 — Food/Sake
718-539-8100

Pulnewng Trading
82-04 34th Ave. Woodside NY 11377 — Sake
718-507-6520

JFC Interantionnl Inc*
55 W Ident Way Linden NJ 07036 — Food/Sake
908-525-4400

Nishimoto Trading Co., Ltd.*
602 Washington Ave Carlstadt, NJ 07072 — Food/Sake
201-804-1600

NY Mutual Tradng Co., Ltd*
25 Knollcrocke Rd Moonnche, NJ 07074 — Food/Sake
201 933-9655

Wies of Japan Import, Inc.
235 West Parkway Pompton Plains, NJ 07444 — Sake
973-835-8515

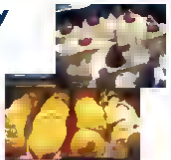
THE RENEWAL OPENING OF KATAGIRI ON JUNE 5th!

Japan Premium Beef

A retailer of U.S. Kobe beef in the East Village, Japan Premium Beef will open its second location inside of Katagiri. Supreme U.S. Kobe beef can be purchased by the weight

Hamada-ya Bakery

Breads and pastries from a highly acclaimed Japanese bakery. Hamada-ya will be available. Their Japanese style breads, fruit Danishes and sandwiches are especially popular



What's New?

Deli Section

A wide array of ready-to-eat home cooked Japanese food will be available for purchase by the weight

Sushi Section

Take sushi to go. Sushi will be prepared right on the premise using fresh fish

Seafood Section

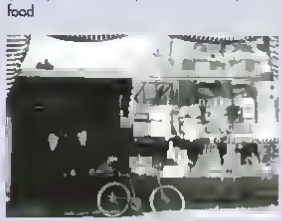
Seafood section will carry fresh fish delivered daily from the market

KATAGIRI JAPANESE GROCERY

224 E. 59th Street (Bet. 2nd & 3rd Avenue) 212-755-3566
Open 7 days 10am-8pm www.katagiri.com

The oldest Japanese grocery store in the U. S. in continuous operation.

KATAGIRI BROTHERS INC. was established in 1907 as the first Japanese grocery store in New York by the two brothers who emigrated from Japan. In the early years, there weren't many Japanese people in New York so they catered to the local customers with fine imported goods such as coffee and tea in addition to Japanese groceries. They also supplied food and drinks for steamships as a ship chandler and grew their business to boast a wide range of products, from groceries to tableware as well as books and clothes. The store continued to operate throughout the wars, and today Katagiri is cherished by both Japanese locals and New Yorkers as a grocery store that specializes in Japanese food



Day-Lee Pride

Long Loved Gyoza!

With distinctive seasoning blends and flavor profiles, Day-Lee Pride fully cooked Gyoza is second to none! Full selection includes chicken, beef, pork, shrimp and vegetable!

Most Popular Asian Cuisines!

Just heat up and serve!
A distinctively delicious collection of the most popular, authentic cuisine inspired from select regions along the Silk Road!

Crazy Cuizine

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Miso:
Super Seasoning Full of Umami and Health Benefits

Those of you who are familiar with Japanese cuisine have probably tasted miso soup before, but you may not know about all of miso's great features. This fermented seasoning paste is deeply embedded in Japanese food culture. Miso is made of just soybeans, *koji* (a fermenting agent—there can be rice koji, barley koji, or soybean koji), and salt, yet it can create a variety of flavors and has tremendous health benefits.

Ingredients Determine Taste

Miso's taste is determined primarily by the type of koji, the amount of each ingredient, and the length of the aging period. About 80% of miso consumed in Japan is **kome miso** (miso made with rice koji). You can taste the sweetness of the rice in kome miso, and depending on the ratio of soybeans to rice koji as well as the amount of salt and aging time, kome miso can be divided into various types—from sweet to salty, from light to full-bodied, and from pale to dark. In general, the more koji is used, the sweeter the miso, while the more soybeans, the richer the umami.

Mainly used in the Kyushu region and Yamaguchi and Ehime prefectures, **mugi miso** (miso made with barley koji) is fragrant and refreshing. It typically uses more koji and tends to be sweeter than kome miso and **mame miso** (miso made with soybean koji that is enjoyed in Aichi prefecture and parts of Gifu and Mie prefectures). Mame miso is full-bodied and rich in umami, with a distinctive sharpness.

Aging Period Affects Color

There are two main types of miso categorized by color: **aka miso** (red miso), which has a rich, brown color, and **shiro miso** (white miso), which is yellowish brown. As it ages, miso turns a darker color. Aka miso is usually aged for more than one year, while shiro miso has an aging period of a couple of months.

The color of miso and its flavor are also related. Miso that has been aged longer tends to have a deeper and richer flavor, while young miso is milder and more refreshing. Also, miso that has been aged longer usually needs more salt, so aka miso is often saltier than shiro miso. Also, since koji is an agent that helps promote fermentation, miso with more koji ages faster, which means it has a shorter aging period. Miso that has had a short aging period is paler, milder, and sweeter than the long-aged aka miso.

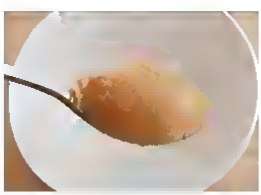
Health Benefits of Miso

It's common knowledge that soybeans are a super food with an abundance of nutritious components, but the protein contained in soybeans is not easily absorbed by the body even when cooked. Through fermentation in the process of miso production, however, the protein is converted into amino acids, including all of the essential amino acids, making it easy to be digested and absorbed by the body. Also, miso contains vitamins, mineral nutrients, and fiber, so miso is even healthier than soybeans.

Regional Diversity

In Japan there are regional differences in the types of miso production and consumption. As stated earlier, the most popular type is kome miso. Northern regions, such as Hokkaido and Tohoku, mostly consume dark, long-aged kome miso with a higher sodium content, while the middle and western parts of Japan use short-aged kome miso that is light brown and has a lower sodium content.

The most conspicuous examples of regional miso are **hatcho miso** and **saikyo miso**. Hatcho miso is native to Aichi prefecture, and it's a mame miso that employs soybean koji and ages for years. Hatcho miso's full-bodied flavor and slight bitterness are essential to the region's delicacies, such as miso katsu (fried, breaded pork with miso sauce) and miso nikomi udon (boiled udon noodles in miso broth). Saikyo miso is a lighter and milder miso that comes from the Kansai area (the region surrounding Kyoto and Osaka) and largely contributes to the elegant flavor of Kyoto cuisine.



Shinshu Miso: Produced in Nagano Prefecture, this is the most commonly enjoyed type of miso in Japan. It is a sweet kome miso that is light brown in color.

Tengaku Miso: With a deep, complex flavor, this is a typical long-aged kome miso produced in Aomori prefecture.

Saikyo Miso: This kome miso with a short aging time is consumed in the Kansai region. It is mild, elegant, smooth, and sweet.

Hatcho Miso: The epitome of mame miso is produced mainly in Aichi prefecture and has a powerful and full-bodied flavor derived from its long aging process and ingredients.

Assorted Miso Dishes

Japanese people use miso not only for miso soup but also for marinades, dressings, dipping sauces, and even sweets. Some popular dishes include saikyo yaki (grilled fish or meat marinated in saikyo miso paste), miso dengaku (grilled eggplant, tofu, konnyaku, or other ingredients topped with miso paste), miso ramen, and furofuki daikon (simmered daikon radish topped with miso sauce). Miso goes well with Western ingredients—miso and meat sauce for pasta dishes, miso and mayo dip, and miso salad dressing are all delicious. Add miso to your seasoning collection for many flavorful and healthful options.

1 Niku-Miso (Miso flavored meat sauce): Niku-Miso is a versatile condiment that can be used just like meat sauce for pasta dishes, topping of baked vegetables (pictured) and dipping sauce.
2 Furofuki Daikon: simmered daikon radish topped with miso base sauce is a traditional dish enjoyed in Japan.
3 Miso Pickled Cucumber: pickled in miso overnight, simple cucumber turns into an umami-rich summer appetizer.
4 Miso Ramen: miso adds body to ramen broth. Depending on the types of miso used, it can produce a variety of flavors from mild, powerful to hearty.

Photo courtesy of Marcoya

Kinzanzi-Miso Sauce

for professional use

Kinzanji miso is traditionally served as a dipping sauce for raw vegetables like cucumbers and carrots.
This Kinzanzi-Miso Sauce is formulated to work as a great marinade for meat and fish.

Recreate the flavor of traditional Japanese cuisine at your restaurant

Step 1

Spread Kinzanzi-Miso Sauce in a shallow container and place the pork on top

Step 2

Pour more Kinzanzi-Miso Sauce over the meat and marinate in a refrigerator for 12 to 24 hours.

You can also marinate the meat in a zip lock bag.

Step 3

Lightly pat dry the pork with some paper towels and fry them in a pan under low heat.

Recipe example
Grilled pork marinated with Kinzanzi-Miso Sauce

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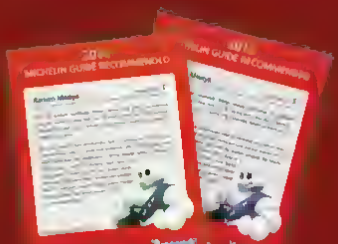
RAMEN

MISOYA

みそや

"Misoya" is the first ramen restaurant which specializes in Miso



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Award Michelin Starred in The Michelin Guide of New York City 2013 and 2014

Hiyashi Tan Tan Men

White Miso base, the blend of high quality sesame with home Chili sauce and Marr oil. Toppings include sliced cucumber, tomatoes, bean sprouts, and minced meat. It's a rich flavor that we recommend. If you prefer a mild flavor, we recommend you enjoy it with our home made apple vineger, which is served on the side. $11.00

Benefits of Miso

- Contains rich protein and vitamins
- Aids in the digestive system
- Strengthens the immune system

Our signature Ramen menu

Kome Miso Cha-shu Ramen
Most recommended menu item. A kome miso broth ramen with tender chashu pork topping that has been marinated in homemade miso overnight. $13 80

Vegarian Ramen
Made of vegetable broth with home made white shiro miso soy bean paste. $11.00

Kara-Age Ramen
Crispy fried jumbo shrimp and fried chicken toppings on a rich soybean miso broth ramen. $13.50

Vegetarian friendly

Vegetarian menu is possible for all dishes.
Please ask our waiter to change your ramen to vegetable broth

Ramen Misoya New York

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212-677-4825 / www.misoyanyc.com

Chopsticks NY's Test Kitchen -Vol. 24-

In this section, chefs of various backgrounds test out Japenese seasonings/ingredients and create original recipes from fresh perspectives. Each month, a chef tries one featured seasoning or ingredient. This month, Executive Chef, Kara Decker of 100 Steps Supper Club + Raw Bar and A Toute Heure in Cranford, New Jersey, sheres Cod Croquettes in Soup using katsuobushi (bonito flakes)

Cod Croquettes in Soup

By Chef Kara Decker of 100 Steps, A Toute Heure

"What's fascinating about bonito flakes is, I think, its soft factor and the umami that it brings. It's a very different ingredient from anything. Like dried porcini mushrooms that bring so much flavor—I think bonito flakes do the same. You can add a big punch with not that much. Salty, briny, fishy—it'll go a long way."

—Chef Kara Decker

Cod Croquettes in Soup

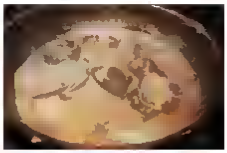
This fun creation by Chef Decker is far from traditional Japanese miso soup. Topped with cod croquettes and fennel confit, this Italian/Spanish-inspired dish has complex layers of flavors coming from multiple ingredients. The broth using bonito flakes complements the cod croquettes very nicely

(Ingredients)

Smoked Bacon and Bonito Broth

› 1/2 lb smoked bacon › 1 onion, sliced and sautéed › 10 crushed garlic cloves sautéed › 4 Fresno chilies, sliced › 1 quart white wine › 1/2 pint mirin › 1 pint soy sauce › 2 large handfuls bonito flakes › 6 dashes fish sauce › 1 large bunch cilantro › 1/2 cup sambal › 4 tbsp white wine vinegar › 3 quarts ham-hock stock › 1 piece kombu › 1/2 dried porcini mushroom

Fennel Confit



› 2 large fennel bulbs, thinly sliced › 1/2 yellow onion, thinly sliced › 8 garlic cloves › Juice of 2 lemons › 6 sprigs thyme › 2 bay leaves › 1 cup extra virgin olive oil › 3 cups blended oil

Salt Cod Croquettes

› 1/2 side salt cod › 4 large Idaho potatoes, peeled › 4 garlic cloves, crushed › 1 cup white wine › 1 quart heavy cream › 2 bay leaves › Black pepper to taste › 6 thyme sprigs › 2 cups flour › 6 eggs › 2 cups panko breadcrumbs

(Directions)

1. Put all ingredients of broth in pot, simmer on low heat for 2 hours

2. Strain through fine mesh strainer

3. Pour broth in bowl and arrange Fennel Confit on top of Salt Cod Croquettes (For Croquettes and Confit directions, please go to www.chopsticksny.com/contents/home-cooking/2014/06/)

Katsuobushi

Made from the bonito fish and full of umami, katsuobushi is an important ingredient in dashi broth. There are several types depending on the production method: a boiled and dried version, a type that is smoked after boiling and drying, and another that has gone through an aging process. Rock hard katsuobushi is then shaved, making bonito flakes. In addition to being used for dashi broth, katsuobushi is also used as a topping and filling to enhance the umami of dishes.

Kara Decker

Kara Decker, Executive Chef/Partner (100 Steps)/ Executive Chef (A Toute Heure). Chef Decker joined the Local Roots group of businesses in the fall of 2007 and most recently was Executive Chef at A Toute Heure. Today, while primarily at 100 Steps as Executive Chef, she continues to oversee all culinary endeavors of the Local Roots group. In 2013, Chef Decker was included in the inaugural edition of Best Chefs America. In 2008, Inside Jersey magazine featured her as one of the top five "Hot Chefs" of NJ and in 2010 Chef Decker was named "one to watch" in the book Celebrity Chefs of New Jersey (Rutgers University Press). She has been recognized for her innovative approach to delicious food and is committed to the use of local, seasonal sources.

100 Steps
215 Centennial Ave., Cranford, NJ 07016
TEL. 908-276-6600
www.100stepsrawbar.com

A Toute Heure
232 Centennial Ave., Cranford, NJ 07016
TEL. 908.276.6600
www.atouteheure.com

RAMEN RULES FOR ROOKIES

There's an art to making ramen that keeps foodies coming back for more.. and perfecting that art is the goal of Sun Noodle. I visited the company's East Coast headquarters in Teterboro, New Jersey where General Manager Kenshiro Uki and Ramen Master, Shige Nakamura collaborate to develop custom noodles for New York's most popular restaurants – including their own, just-opened, Ramen Lab NYC on Kenmare Street in Nolita. Sun Noodle's ramen repertoire includes noodles that are straight, wavy, or curly; thick or thin. The noodle's shape is generally decided by the type of soup it's served with: thinner ramen is paired with lighter broths while the thicker style is best for a robust broth.

The noodle ingredients are very basic: wheat flour, salt, water, and kansui, the alkaline mixture of sodium carbonate and potassium carbonate that gives ramen its yellow color and chewy texture. And yet, such simple elements combine to make mouthwatering magic, casting a spell on anyone who sees and smells the noodles. Until my trip to Sun Noodle, I'd only ever seen ramen in dry (instant) or cooked form. Now for the first time, I got to hold freshly-made noodles in my hands and inhale their sweet, starchy aroma. Trust me. This sublimely sensual experience creates an instant craving to cook and consume!

I learned how to make cold ramen served with a variety of toppings. This elegant, refreshing dish is called *hiyashi chuka*. Nakamura-san demonstrated how to boil noodles to the perfect "al dente" consistency. The noodles he chose are relatively thin, size 24; as with Italian pasta, the higher the number, the thinner the noodle.

When preparing ramen for hiyashi chuka, it's important to double the cooking time for desired tenderness, because "shocking" the noodles in cold water makes them firmer. After plunging the boiled noodles in a separate pot of cold water to stop them from over-cooking, I was ready to "plate up" by adding the toppings, then finishing with a generous drizzle of *tare* (sauce). The julienned toppings are long and thin, just like the noodles. That's deliberate, so the ingredients will incorporate effortlessly, resulting in a balanced dish that is not only more attractive but also easier to slurp. Served with cold beer, this would be fantastically festive fare for a dinner party with friends on a hot summer night.

—Reported by *Julia Szabo*

Sun Noodle New Jersey LLC
375 North St. Unit O, Teterboro, NJ 07608
TEL. 201-530-1100 | www.sunnoodle.com

At the New Jersey headquarters of Sun Noodle, Chef Shige Nakamura earns his Ramen Master reputation. Give him a "Like" on Facebook!

Cook ramen at a rapid rolling boil in a tebo (wire basket) – there's no need to add salt to the water.

Nakamura-san demonstrates how to arrange veggie and protein toppings artfully atop the noodles in a visually pleasing circular pattern.

Your reporter tries her hand at ramen prep! Here I am transferring the noodles from boiling pot to cold water bath.

Summertime ramen, ready to slurp. A colorful array of toppings – cucumber, snow peas, cherry tomatoes, tamago (egg omelet), and ham – makes this delicious cold noodle dish look like edible *ikebana*.

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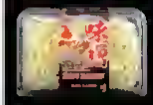

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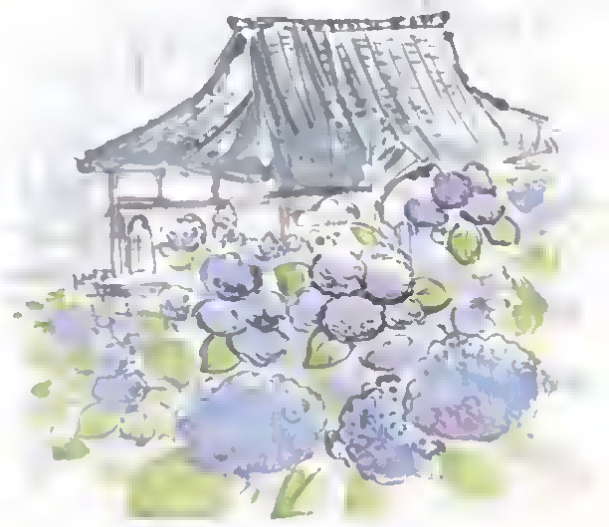
What on Earth?

梅雨

TSUYU



From early May to late July, most of the areas in Japan experience a gloomy rainy season known as "tsuyu" or "baiu." Meteorologically, it's caused by the collision of warm, high-pressure fronts coming from the south and cold, high-pressure fronts staying in the north. Thus, tsuyu starts in the southern part of Japan and moves up north. (See the table for the average period of tsuyu in each region.)

Unlike rainy seasons in other areas of the world, tsuyu is rarely accompanied by squalls or showers. Instead, it rains constantly. Consequently, it sometimes causes serious landslides. What bothers people most, though, is the humidity. It's so horrible that it makes things get moldy and food more perishable. It is actually the season most people suffer from food poisoning.

Tsuyu does not, however, bring about only depressing things. It's a blessed season for crops. Thanks to the abundant rainfall, crops grow very well, resulting in a rich harvest. Japanese people write "tsuyu" with the kanji (Chinese character used in Japan) meaning "plum rain" since plums ripen during this season.

Tsuyu is deeply embedded in Japanese culture, so no matter how gloomy it is, Japanese people appreciate this season and try to enjoy it as much as possible. Many of the sightseeing places maximize the soft focus effect that the misty rain creates for viewing scenic areas. Also, ajisai (hydrangea) bloom in this season, and Japanese people strongly associate this flower with tsuyu. If you visit Ajisai-dera (Hydrangea Temple) in Kamakura, Kanagawa Prefecture, during this season, you will understand the Japanese sentiment as well as enjoy the beautiful, misty view.

In modern Japanese society, people have figured out how to spend the month and a half of this damp season more comfortably. Hi-tech dehumidifiers and air conditioning units with dehumidifying functions continue to be developed, while the fashion industry tries to encourage people to go out by providing a variety of rainproof items: brightly colored raincoats, rubber boots, bags, hats, and umbrellas. Polka dots, flowers, frogs, and snails are popular patterns in this season. After tsuyu, Japan practically enters summer. The sun always shines after the rain.

THE AVERAGE PERIOD OF TSUYU IN EACH REGION

Source: The Meteorological Agency's press document in 2014
The data are obtained by calculating the average period of tsuyu from 1951 to 2010

REGION	START	FINISH	PERIOD
Okinawa	May 9	June 23	46 days
Amami	May 11	June 29	50 days
Kyushu (Southern part)	May 31	July 14	45 days
Kyushu (Northern part)	June 5	July 19	45 days
Shikoku	June 5	July 18	44 days
Chugoku	June 7	July 21	45 days
Kinki	June 7	July 21	45 days
Tokai	June 8	July 21	44 days
Kanto Koushinetsu	June 8	July 21	44 days
Hokuriku	June 12	July 24	43 days
Tohoku (Southern part)	June 12	July 25	44 days
Tohoku (Northern part)	June 14	July 28	45 days
Hokkaido	N/A	N/A	0 days
Ogasawara Islands	N/A	N/A	0 days

LIFESTYLE

TRAVEL — TOP 3: Coastal Views—Japan's Storied Seaside Towns

BEAUTY INTERVIEW — Kenji Oki of *Kiwa Salon East*

LEARNING — Japanese Crossword

LISTINGS — Beauty
Health
School

TOP 3: COASTAL VIEWS
JAPAN'S STORIED SEASIDE TOWNS

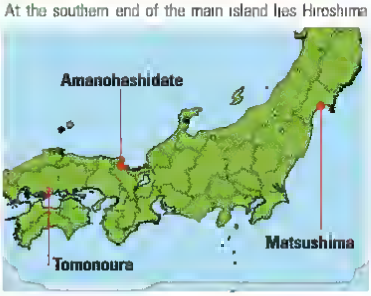
Sandy white beaches are summer's conventional go-to but if traveling to Japan, visit these historically treasured towns to experience for yourself the staggering beauty and awe-inspiring coastal views that have roused the country's artists, leaders and lovers across thousands of years.

MATSUSHIMA (Miyagi Prefecture)
The awe-inspiring seascape from the coastal town of Matsushima is spotted with hundreds of pine-clad islands and creamy white rock formations that lie strewn off the northeastern coast of Japan. The "Isle of Pines" as referred to in the world renowned 11th century classical work of Genji Monogatari on the livelihoods of Japan's high courtiers. Matsushima is one of the three historically appointed scenic sights of Japan (Nihon Sankei).

WHERE TO GO: Head to one of the four iconic spots to capture the many faces of Matsushima from above, you can't go wrong between these descriptive names: Magnificent View (sokan), Beautiful View (reikan), Enchanting View (yokan) and Grand View (ikan).

FUN TO DO: Sign up for a cruise to marvel at the wave- and wind-chiseled rocks and islands. Their distinct shapes have garnered them characteristic names such as "Frog Island" and many have captivating historical stories. Also, check the town's site to see if your visit overlaps with one of their must-see summer festivals.
www.matsushima-kanko.com/en

TOMONOURA (Fukuyama, Hiroshima Prefecture)
At the southern end of the main island lies Hiroshima Prefecture. Facing the rich cerulean waters of the Seto Inland Sea is the once thriving port town of Tomonoura, still steeped in time-honored culture and an atmosphere dense with historical proximity. Tomonoura's sublime natural beauty has designated this coastal village as "the most beautiful scenic view in Japan." Experience the sweeping ocean view from the hilltop Fukuzenji Temple built around 1690.



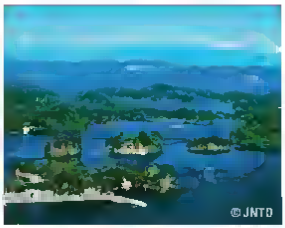
FUN TID-BIT: The iconically Japanese seascape and town of Tomonoura have become a big draw for Hollywood. The Wolverine scenes starring Hugh Jackman were shot all along the Tomonoura coast and the town was also the inspiration for Miyazaki Hayao's animated film "Ponyo on the Cliff by the Sea".

TO EAT: Stroll around to discover generationally run stores, traditional Hiroshima-style restaurants, tea houses, and retro-looking bars. Some feature tatami-rooms that open into a zen garden while others take you back to the Edo period.
www.tomomachi.jp

AMANOHASHIDATE (Kyoto Prefecture)
The lush-green strip of land that connects the opposing sides of Miyazu Bay in Kyoto Prefecture is covered with over 7,000 pine trees. The sandbar in Amanohashidate is the second on the canonical list, Three Views of Japan, and can be viewed from the mountains around the bay or traversed by foot for an unforgettable 2.2 mile walk through the well manicured pine trees and white sandy beaches.

STOP BY: Make your wishes come true by visiting Nariaiji Temple. Built in 704 and the 28th of 33 sacred temples in western Japan, the temple seems magical with a bell that has never rung and a bottomless pond.

SEASONAL BITE: Amanohashidate is known for its delicious Matsuba Crab and Buri-shabu (Yellowtail hot pot) in the winter seasons and Tango cockle throughout late Spring, but from June to August, fresh oysters with a squeeze of lemon is the way to go!
www.amanohashidate.jp



Matsushima.
Consisting of 260 islands scattered throughout the bay in Miyagi Prefecture, this masterpiece of nature is just heavenly.

Tomonoura
Because of its unique locale, the ocean stream reverses offshore of Tomonoura every day between high and low tides. In olden days, navigators who were going into the Seto Inland Sea had to wait for the tidal change at Tomonoura, making the place more important. The town was once thriving, but as the old navigation system became obsolete, it lost its place as a commercial navigation hub. Now Tomonoura attracts tounsts with its beautiful landscape.

Amanohashidate.
With a name meaning "Bridge to Heaven," Amanohashidate was already renowned as a beautiful place in ancient times. It is described in a famous tanka poem written in the eleventh century and included in the Ogura Hyakunin Isshu (a classical anthology of 100 tanka poems by 100 poets).

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JAPAN POP QUIZ

This image is the outline of a prefecture in Japan.
Which prefecture is it?

1. Fukui Prefecture
2. Yamagata Prefecture
3. Kochi Prefecture
4. Kanagawa Prefecture

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The World Heritage Sites of Japan

SHRINES AND TEMPLES OF NIKKO

(Recognized by UNESCO in 1999)

Long before the Tokugawa Shogunate established its family shrine in Nikko during the 17th century, the area was considered a sacred place by Shugen-do Buddhists. Accordingly, Nikko has both temples and shrines, which both harmonize and contrast with the surrounding mountains and forests. UNESCO has designated two shrines, Futarasan Shrine and Toshogu, and one temple, Rinno-ji Temple, as World Heritage Sites. Toshogu, the Tokugawa family shrine, is especially famous for its lavish decoration and intriguing construction technique that reflect the artisanship and architectural splendor of the Edo period. Nikko, located 120 miles north of Tokyo, is a major tourist attraction of Japan. The greater area of Nikko provides magnificent views of nature and offers onsen (hot springs) as well. The foliage season is an especially popular time to visit.

Photo courtesy of Japan National Tourism Organization (JNTO)

Japanese Services with Subtlety and Details

Beauty Interview: Kenji Oki of Kiwa Salon East

What is Kiwa Salon's specialty?

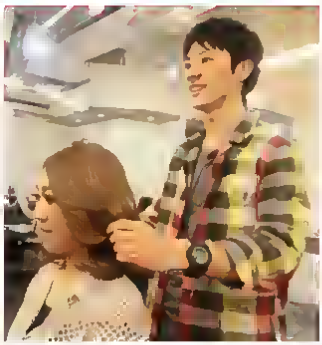
I think we are special in that we bring the exceptional Japanese hospitality, services, and technique to NY. All our customers get a massage and a beverage, and all our stylists are highly trained in Japan, which is most advanced when it comes to hair styling and beauty trends. We have everything from digital perm to Japanese straightening to scalp treatments to regular cuts. Each one of our stylists can accommodate any style.

What is the most important aspect to you as a stylist?

I think what is important to me is not to forget my roots which is Japan and not to go too astray from it. That means to put a lot of importance on the total look. Not just parts. Japanese techniques emphasize subtlety and with details which are important to create a natural look. And most of all, a truly customer-centered service is a trait of Japan that is important to me. Being aware of the customer's needs at all times by listening, knowing all you can about their lifestyle, and incorporating that into the final style. Lastly, I never create a style that is not going to be sustainable in a month. I always make styles that last at least several months because not all customers can go to a salon every month.

Do you have a Beauty and Health philosophy?

I feel that ultimately, whether it is beauty or health, it all starts within. That's why grooming oneself as a form of self-love and self-respect is important. As for health, laughing daily and living life positively is better than any medicine. That is why I try not to have dark and negative thoughts, stones or images in my life.



Oki is at the helm of Kiwa Salon East since its opening in January. The salon along with Kiwa Salon (West side location) is holding a campaign offering a 30% discount on hair cuts or digital perms plus a free treatment in May. (Offer is subject to change on occasion)

Kiwa Salon East
201 E. 23rd St.
(bet. 2nd & 3rd Aves.), 2nd Fl
New York, NY 10010
TEL. 646-678-3078
www.kiwasalon.com

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L.I.WAVE Beauty Inc

Now on the 2nd floor!

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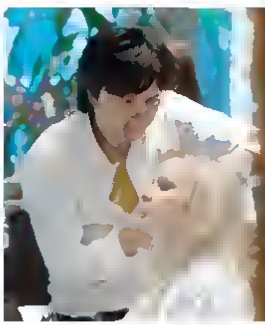
Port Washington, NY 11050
516-883-3046
www.liwavesalon.com

Renewal Promotion
1 Japanese Straight Perm
$180~ (REG.$250~)
2 First time customers get
20% off from all services
Valid thru June 30th
Weekday only



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Cut + Perm or Color
+ Three Steps Treatment
$200 (REG. $250)
Valid thru July 18th

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New York, NY 10003
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info@yo-csalon.com
www.yo-csalon.com

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137 West 19th Street
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Please visit us at cowlicksjapan.com for more information

Beauty Guide

Indicated prices are b[illegible] for hair salons and recommended treatment prices for spas.
Coupon available at **www.chopsticksny.com**
★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III
2901 Broadway (at 109th St.) — $40-
212-663-0480

Upper West — K's Salon
162 W 94th St. (bet. Amsterdam & Columbus Ave.) — $77
212-932-8531

Upper East — Giovanni-Sacchi
1364 Lexington Ave. (bet. 90th & 91st St.) — $50-
212-360-5557

Upper East — Michi*
206 E 60th St. (bet. 2nd & 3rd Ave.) — $50-
212-752-5228

Upper East — Tokuyama Salon*

With experienced in the magazine's fashion shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous mirrored interior can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.
230 E 83rd St. (bet. 2nd & 3rd Ave.) — $00-
646-505-6565 www.tokuyamasalon.com

Upper East — Tomoko Shima Hair Salon*
171 E 92nd St. (bet. Lexington & 3rd Ave.) — $90-
212-722-4928

Midtown West — Midama Salon-Gallery
545 8th Ave. (bet. 37th & 38th St.) — $100-
917-432-2967

Midtown West — Miagia Salon New York
10 W 56th St. 2 Fl. (bet. 5th & 6th Ave.) — $80-
212-459-3320

Midtown West — Mitzu Hair & Make-up
57 W 57th St. #1204 (at 6th Ave.) — $135-
212-575-5360

Midtown East — Eiji Salon
601 Madison Ave. 6 Fl. (bet. 57th & 58th St.) — $125-
212-838-3454

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) — $55-
212-986-2030

Midtown East — Hazuki Hair
328 E. 53rd St. (bet. 1st & 2nd Ave.) — $38-
212-755-2823

Midtown East — HEARTS New York Salon*
40 E 58th St. (bet. Park & Madison) — $70-
212-610-9500

Midtown East — Hisako Salon*
233 E. 50th St. (bet. 2nd & 3rd Ave.) — $90-
212-964-7640

Midtown East — Momotaro*
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) — $70-
212-759-2392

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park & Madison Ave.) — $67
212-486-4744

Midtown East — Salon Kinya
8 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) — $65-
212-576-117

Midtown East — RH Plus Salon*
RH+
Try the newest perm technologies from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combinat on. Also try Smoothing Solution Cashmere Lum nance which smoothes hair effect vely.
805 3rd Ave. 2 Fl. (bet. 49th & 50th St.) — $90-
212 644-9058 www.rhplusny.com

Midtown East — Salon Wave
1029 2nd Ave. (at 54th St.) — $50-
212 355-7399

Midtown East — T-Gardens New York
328 E. 55th St. (bet. 1st & 2nd Aves.) — $70-
212-355-0105

Midtown East — VARTALI SALON
48 East 57th St. (bet. Park & Madison Ave.) — $95-
212-935-4540

Chelsea — Cowlicks Japan*
Cowlicks
Cowlicks offers a full range of services: styling, color and treatments, perms, Japanese hair straightening and Shiatsu ($45-). In addition you can off-set your hectic day with relaxing bodywork done in a mellow environment.
137 W. 19th St. (bet. 6th & 7th Ave.) — $57
212-367-2123 cowlicksjapan.com

Chelsea — Curvy Lashes & Hair
123 5th Ave. 2nd Fl. (bet. 15th & 20th St.) — $45-
347-823-2683

Chelsea — Hair Mates Union Square
23 E. 17th St. (bet. Broadway & 5th Ave.) — $50-
646-452-4750

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21st St.) — $55-
212-989-2233

Chelsea — Hoshi Coupe I
259 W. 19th St. (bet. 7th & 8th Ave.) — $50-
212-255-0770

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) — $65-
212-620-3648

Chelsea — Reiko's Hair & Makeup
256 W. 15th St. (bet. 7th & 8th Ave.) — $50-
646-221-8317

Chelsea — Tomoko Shima Hair Salon*
235 W. 14th St. (bet. 7th & 8th Ave.) — $95-
646-938-8277

Gramercy — Hayato Beside Salon & Academy
HAYATO BESIDE
Newly opened Hayato Beside Salon & Academy is reasonably priced and features experienced stylists as well as students or stylists who have had comprehensive training in color, advanced cuts and perms and have passed hair model exams.
125 E 23rd St. (bet. Park & Lexington Ave.) 3rd Fl. — $35-
646-682-9824 www.hayatobeside.com

Gramercy — Hayato New York*
125 E 23rd St. 2 Fl. (bet. Lexington & Park Ave.) — $70-
212-673-7373

Gramercy — Ken Shigematsu
123 5th Ave. 2Fl. (bet. 19th & 20th St.) — $80-
646-234-1134

West Village — SEI-TOMOKO W4
142 W. 4th St. (Washington Sq. Pk. & 6th Ave.) — $40-
212-477-5475

West Village — YUI SALON*
323 W. 11th St. (bet. Greenwich & Washington) — $70-
212-647-8303

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NEW YORK & TOKYO
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New York, NY 10022
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Sun 11am-6pm
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RH+
805 3rd Ave. 2FL. (bet. 49th & 50th St.)
212-644-8058 www.rhplusny.com
Mon-Fri: 10am- 8pm
Sat & Sun: 10am- 7pm

Gramercy **Warren-Tricomi**

A veteran Japanese stylist Ko is brilliant at creating elegant and sexy long hairstyles. Until 9/30, he is offering a special promotion at Warren-Tricomi's Flatiron location. When you make an appointment with Ko for a haircut, you'll be $60 (reg. $140) with a free scalp treatment ($40 value). Removing dirt from clogged pores can reduce inflammation and hair loss, and it is essential for maintaining healthy hair.

125 5th Ave. (bet. 19th & 20th St.) 2nd Fl. 212-262-8895 www.warrentricomi.com $160-

East Village **009**
313 E 9th St. (bet. 1st & 2nd Ave.) 212-677-2020 $60-

East Village **Dlolo***
148 Ave. A (bet. 9th & 10th St.) 212 777 5252 $50

East Village **Hair Date**
325 Bowery (bet. 2nd & 3rd St.) 212-228-8311 $50-

East Village **Hair Mates Downtown***
13 3rd Ave. (bet. 7th & St. Marks Pl.) 212-777-4612 $45-

East Village **Hashi Caupe II**
214 E. 9th St. (bet. 2nd & 3rd Ave.) 212-505-0383 $45-

East Village **I Salon***
77 E. 10th St. (bet. 3rd & 4th Ave.) 212-505-0537 $45-

East Village **K2 Salon***
213 E. 10th St. (bet. 1st & 2nd Ave.) 212 260-5150 $65-

East Village **Kiyoro Salon***
15 E. 12th St. 2 Fl. (5th Ave. & University Pl.) 212-414-4400 $80-

East Village **Patricia Field***
306 Bowery (bet. Huston & Bleecker St.) 212-675-4086 $60-

East Village **Pirka Salon***
233 E. 4th St. (bet. Ave. A & B) 212-673-6209 $70-

East Village **O Hair***
15 Bleecker St. (bet. Bowery & Layfayette St.) 212-614-8729 $80-

East Village **REBIRTH***
304 E. 9th St. (bet Ave.B & C) 212-677-1742 $60-

East Village **Redge Salon**
263 E. 10th St. (bet. Ave. A & 1st Ave.) 212 777-3343 $45-

East Village **SALON VIJIN***
22 East 1st St. (bet. Bowery & 2nd Ave.) 212-674-0064 $60-

East Village **SEI-TOMOKO 02**
12F E 4th St. (bet. 1st & 2nd Ave.) 212-473-3320 $40-

East Village **SEI-TOMOKO E13**
240 E. 13th St. (bet. 2nd & 3rd Ave.) 212-533-6013 $40-

East Village **Shizea**
927 E. 9th St. (bet. Ave. B & C) 212 777-2128 $65-

East Village **Takamichi Hair***
263 Bowery St. (bet. Houston & Stanton St.) 212-420-7979 $120-

East Village **Tokuyama Salon**
627 E. 9th St. (bet. Ave. B & C) 212-260-7107 $60-

East Village **Trois Paignas***
150 2nd Ave. (bet. 9th & 10th St.) 212-388-9942 $55-

East Village **Uaoo Salon***
401 E. 9th St. (bet. Ave. A & 1st Ave.) 212-505-7773 $65-

East Village **Yo-C Salon***

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available.

225 E 5th St. (bet. 2nd & 3rd Ave.) 212-529-0355 www.yo-salon.com $75-

Lower Mhn **Cocoro Salon**
122 Ludlow St. (bet. Rivington & Delancey St.) 212 226-8388 $85-

Lower Mhn **Kaaako Salon**
91 Clinton St. (bet. Rivington & Delancey St.) 212-260-3411 $40-

Tribeca **Lotus Salon North Moore**
34 North Moore St. (bet. Varick & Hudson St.) 212-219-3539 $80-

Tribeca **Salon Musa**
158 Sullivan St. (bet. Prince & Houston St.) 646-484-6033 $75-

Soho **Lotus Salon Prince St.**
7 Prince St. (bet. Bowery & Elizabeth St.) 212-219-3233 $80-

Brooklyn **Cocoro Salon***
123 N 6th St. (bet. 6th & 7th St.) 718-782-1188 $60-

Brooklyn **Cammuae Salon & Gift***
191 Grand St. (bet. Driggs & Bedford Ave.) 718-384-7412 $60-

Long Island **LI Wave**

Cozy hair salon staffed with experienced stylists trained in Japan and NY. After a thorough consultation, your stylist will suggest the best stylist to match your personality. They also offer eyelash perms and gel nails. First time customers get 20% off thru June 30th.

18 Haven Ave., 2Fl. Port Washington, NY 11050 516-883-3048 www.liwavesalon.com $40-

Westchester **Akase Salon**
7 E Hartsdale Ave. Hartsdale, NY 10530 914-549-0210 $55-

Westchester **Hair Studio NAKA***
267 Halstead Ave. Harrison, NY 10528 914-835-0045 $65-

Westchester **Hiro's Hair Salon***
280 Railroad Ave. Greenwich, CT 06830 203 769-1720 $95-

Westchester **Momotaro***
2 Spencer Pl. 2 Fl. Scarsdale, NY 10583 914-472-5697 $60-

Westchester **Salon Susee**
13 E. Hartsdale Ave. Hartsdale, NY 10530 914-946-7475 $40-

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• Bio-sculpture Gel
• Japanese gel art
• Manicure
• Pedicure
• Nail Extensions
40 E. 58th St. (bet. Madison & Park Ave.)
TUE-SAT: 11am-8pm SUN: 11am-7pm
www.beauty-ny.com
212-702-9661

The Japanese aesthetician provides optimal treatments tailored to the customer
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www.yaksonhouse.com (EN)
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YAK SON HOUSE
38 W. 32nd St. #601 New York, NY 10001
Tel: 212-564-7474

New Jersey **Akaae Salon***
2024 Center Ave Fort Lee NJ 07024 $40-
201-461-3644

New Jersey **Katsuko Salon***
2038 Hamilton Ave Fort Lee NJ 07024 $40-
201-585-8696

New Jersey **Michi Beauty Salon**
585 River Rd Edgwater NJ 07020 $50-
201 941-1688

New Jersey **Salon Oasis***
170 Main St Fort Lee NJ 07024 $50-
201 242-0554

New Jersey **Salon XO**
101 Newark Pompton Turnpike, Little Falls, NJ 0742
973-248-6216

New Jersey **Tosh Hair Supreme***
1550 Hamilton Ave. Fort Lee NJ 07024 $45-
201-461-3837

SPA

Upper West **Salon da Tokyo***
200 W 57th St #1309(bet.7th Ave.& Broadway)s $70-
212 757 2187

Midtown West **Nihon Day Spa**
15 W 44th St 10 Fl (bet 5th & 6th Ave) $40-
212 575-7692

Midtown West **Purest Lasar**
25 W 36th St 8th Fl (bet. 5th & 6th St) 30 shots
212-302-0030 $45-

Midtown West **SHIZUKA New York**
7 W 51st St 6 Fl (bet 5th & 6th Ave) $95-
212-644-7400

Midtown East **Haaa Day Spa***
205 E 60th St. (bet. 2nd & 3rd Ave.) $100-
212-752-5228

Midtown East **Herbal Fairy Wellness Spa**

He bal Fa ry Wellness Spa gives you a unique combination of Easte n and Western advanced treatments with exotic oils and organ g lotions They are experts at Swedish deep tissue and sh atsu massage, body scrub acupuncture and love stone
333 E 43th St (bet. 1st & 2nd Ave) $80-/
212 286-3688 www herbalfa ry com 80min

Midtown East **MOONFLOWER SPA***
9 E 41st St. 3 Fl (bet Madison & 5th Ave) $75-
212-983-8728

Midtown East **Spa Martiar**
1014 2nd Ave (bet 53rd & 54th St) $40-
646-761-3758

Midtown East **Yukta Baauty Spa**
40 E 50th St (bet Park & Madison Ave) $40-
212-702-3981

Koreatown **Aura Wellness Spa**
49 W 33rd St (bet 5th Ave & Broadway) $130-
212-695-9558

Koreatown **YAK SON HOUSE***
38 W 32nd St. 601 (bet Broadway & 5th Ave) $150-
212-564-7474

Chelsea **Ency Laser Hair Removal***
143 W 29th St (bet. 5th & 7th Ave) $40-
212-695-1999

Chelsea **Fabylous Living**
145 W 28th St 9 Fl (bet 6th & 7th Ave) $100
212-279-0558

Chelsea **Mist Beauty**
145 W 28th St. 3 Fl (bet 6th & 7th Ave) $45-
212-643-3447

Chelsea **New York Electrolysis**

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience Electrolysis is the only proven method of permanent hair removal, Call for free consultation You have nothing to lose but your unwanted hairs!
10 E. 23rd St #220 (bet. Park & 5th Ave) $50-
212-673-4358 www electrolysisny com /15min

Chelsea **Supple Spa**
55 W 19th St 2 Fl (bet 5th & 6th Ave) $65-
212-823-5948

East Village **TAMAGO Skincare**
295 E 19th St (bet 2nd & 3rd Ave) $45-
212-505-1599

Lower Mhn **Corina Beauty Center**

Offering quality services for over 30 years Corina Beauty Center provides Facial and Natural Permanent Eye Brow ($250) services Herbal Facial ($45) Deep Cleanser Facial ($55) RF Treatment ($100) Algo Mask ($85)
121 Center St (bet Canal & Hester St) $35-
212-941-7118

Lower Mhn **Facial Spa**
170-172 Canal St (Mott & Elizabeth St) $38-
212 925-5114

Lower Mhn **KSS BEAUTY SPA**

Offering quality services for over 30 years. KSS Beauty Spa provides a complete range of beauty services including facials microdermabrasion permanent makeup spa treatments massages and nail care New customers mention ing Chopenuks NY can get Eyelash Extension for $60 (save $28) Permanet Eyebrows for $150 (a 50% discount) Also local customers may receive f ist time deep cleans ng facial for $35
197 Centre St (bet. Canal & Hester St) $38-
212-966-9531 www.kssbeautyspa com/

Lower Mhn **Spring Thyme Wellness Spa**
40 Exchange Pl #612 (Wi lian & Broad St.) $48-
212-385-4973

Queens **este de dnroako**
110-45 Union Tpk Forest Hills NY 11375 $60-
917-806-4004

Queens **Spa Castla**
131-10 11th Ave College Point, NY 11356 $35-
718-539-6300

Westchester **este de dnroako***
21 Lake St White Plains NY 10603 $60-
917-806-4004

New Jersey **Hiro's Day Spa**
45 Franklin Ave Ridgewood NJ 07450 $70-
201-445-1811

New Jersey **King SPA Fitness**
321 Commercial Ave. Palisades Park NJ 07650 $45-
201-947-3355

Health Guide

Recommended treatment prices are not calculated. Minimum price is not calculated under chiropractic.

Coupon available at **www.chopsticksny.com**

* Chopsticks NY available to pick up

SHIATSU

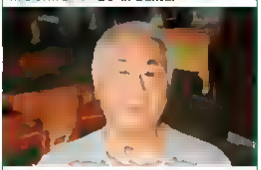
Upper West **Your True Self**
501 Sommerset Riverfront Ave $75
212-870-4251 /50min

Midtown West **Endo Seitai Shiatsu**

A veteran practitioner of Shiatsu with 21 years of experience Mr Endo corrects imbalances in your body to improve your posture Relieve stiffness, arm and neck pain and increases energy Seitai (posture alignment) heals your body Appointment is required
241 W 30th St. 2 Fl Suite 102 (7th & 8th Ave) $90
973-851-2039 /90min

Midtown West **Osaka Health Spa 46**
37 W 46th St 3 Fl (bet 5th & 6th Ave) $120
212 575-1303 /80min

Midtown West **Salon de Tokyo***
200 W 57th St #1308 (at 7th Ave) $70
212-757 2187 /60min

Midtown East **Do-in Cantar**

Are you sick and tired of living pain in your lower back, neck shoulders or feet? Sometimes even x rays will not show the cause of pain. For 10 years Nori Suzuki, master of Doin Seitai has been using unique Seitai methods to eliminate pain and aches He will determine the root of your pain and activate your own self-healing power to fix it without drugs pills shots or surgery! See testimonials on his website!
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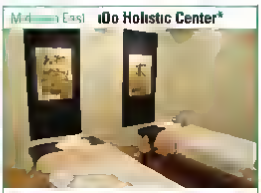
18 E. 41st St #2 (bet Madison & 5th Ave) $85
212-481-5151 /50min

Midtown East **Herbal Fairy Wellness Spa**
333 E 43th St. Lobby D (bet 1st & 2nd Ave) $80
212 286-3688 /50min

Midtown East **iDo Holistic Center***

Japanese massage spa iDo Holistic Center specializes in shiatsu acupuncture and herbal medicine to make your dreams of a healthy life come true New clients can get the Over 50% Off Massage Package which includes 30 minutes of herbal sauna and 60 minutes of massage (choice of Shiatsu Deep tissue and Swedish massages) for $98 (reg. $140). Acupuncture is $95 for all clients
22 E 45th St (Madison & 5th Ave) $50
212-599-5300 www idocenter com

Midtown East **Kenkada Inc.**
211 E 53rd St (bet. 2nd & 3rd Ave.) $60
212-980-0068 /60min

Chelsea **Cowlicks Japan***
137 W 19th St (bet. 6th & 7th Ave) $45
212 367-2123 /30min

East Village **Ketsy**
229 E 9th St. 2 Fl (bet. 2nd & 3rd Ave) $45
212-253-8171 /60min

Lower Mhn **Health Trail CO**
23 Pell St 2 Fl (bet Mott & Doyers St) $48
212-406-2212 /70min

Lower Mhn **Whole Health Wellness Center & Med Spa**
34 Howard St 2 Fl (bet. Bowery & Crosby St.) $55
212-625-8968 /70min

New Jersey **Endo Seitai Shiatsu NJ**
23 Kingsland St 2 Fl Nutley NJ 07110 $90
973-451 2189 /90min

ACUPUNCTURE

Midtown West **Nihon Medical Healthcare (Meditation 44)**
15 W 44th St 10 Fl (bet 5th & 6th Ave) $60
212 575-0310 & up

Midtown West **Vital Balance Healing Center**
241 W 37th St. #405 (bet 7th & 8th Ave $85
212 470-3258 /60min

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151 W 54th St. #21 (bet 6th & 7th Ave.) | Acupun -cture
212-246-7586 www.yamaguchiacupuncture.com

Midtown East **Acumed Center***
150 E 56th St #1C (bet. 3rd & l x ngton Ave) | $80 Avs t
212-838-1477

Midtown East **Amy Nature Center**
137 E 47th St, 1 Fl (3rd & Lexington Ave) | $140 /120m n
212-317 2720

Chelsea **Love & Compassion**
48 W 21st St 7 Fl (bet 5th & 6th Ave) | $80 /vs t
212-242-1701

Chelsea **SuHu Natural Health**
1 Union Sq W #715 (at E 14th St) | $75 & up
212-691-2881

Soho **Mushin Acupuncture***
50 Greene St 2fl (bet Broome & Grand St.) | $60 /45min
347-625-7242

Queens **Chen Gui**
139-47 Sanford Ave #1G Flush ng NY 11355 | $80/acu $40/ear
718-961 7222

Long Island **Kimura Acupuncture**
637 Willis Ave Willston Park NY 11596 | $70 /30min
516-312-1232

New Jersey **Dr. Hong**
6135 Bergenline Ave #3 West NY NJ 07093 | $60
201-854-6488

DOCTOR

Upper East **Charles K. Loving***
17 E 84th St (bet 5th & Madison Ave) | Cosmetic Surgery
212-861-7373

Midtown West **Anshin Medical Health Care**
36 W. 44th St #303 (bet. 5th & 6th Ave.) | General Cl nic
212 730-3010

Midtown West **Nihon Medical Healthcare (Manhattan #4)**
15 W 44th St 10 Fl (bet 5th & 6th Ave) | General Cl nic
212-575-8310

Midtown East **Dental Serenity**

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425 Madison Ave #1800 (bet 48th & 49th St) | Dentist
212 247-8931 www.dentalse en ty.us

Midtown East **Haruyo Fujiwaki PhD**
117 E 37th St #1A (bet 1 x & Park Ave) | Psychi ologist
212 266-2627

Midtown East **iDo Holistic Center***
22 E 49th St 3rd Fl (bet Madison & 5th Ave) | Herbal Medic ne
212-838-2900

Midtown East **Japanese Medical Practice**
55 E. 34th St. 2 Fl (bet. Park & Madison Ave.) | General Cl nic
212-683-2115

Midtown East **Midtown Dental Group**
155 E. 55th St #301 (bet Lex & 3 d Ave | Dentist
212 751-5595

Midtown East **Morledge Medical**
150 E. 58th St., 14Fl (at Lexington Ave.) | Clinic
212-683-2830

Midtown East **Nihon Medical Healthcare (Manhattan 35)**
305 East 55th St. Suite #102 (bet. 1st & 2nd Ave. | General Clinic
212-532-5310

Chelsea **Haruna Miyamoto SW**
314 W 19th St #3C (bet 8th & 9th Ave.) | Social Worker
347-409-3508

Gramercy **Astor Smile Dental**

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191 3rd Ave (at 17th St) | Dentist
212-254-0700 www.asterndentist.com

New Jersey **Edgewater Family Care Center**
725 River Rd #202 Edgewater NJ 07020 | General Cl nic
201 343-4040

New Jersey **Japanese Womens Center**
370 Palisade Ave 3 Fl Teaneck, NJ 07666 | OBGYN
201 747-2264

New Jersey **New Jersey Clinic**
2231 Lemoine Ave Fort Lee NJ 07024 | OBGYN Gastro
201 344-1001

CHIROPRACTIC

Upper East **Cucci Chiropractic***
131 E 61st St. (bet. Park & Lexington) | $100-
212-980-3332 Avsrt

Midtown East **Harada Chiropractic**
15 E 40th St #801 (bet. Madison & 5th Ave.) | $80 Avsit
212 360-6031

OTHER

Midtown East **Pilai Thai Massage**
211 E 43rd St (bet 2nd & 3rd Ave.) | $100 /50min
347 906-4858

Upstate **Body By Chizuru**
40 Memorial Hwy New Rochelle NY 10801 | Personal-Trainer
917-589-9670

New Jersey **Club Metro USA***
1642 Schlosser St, Fort Lee NJ 07024
201 944-2725

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School Guide

The following is a list of schools where you can learn Japanese culture

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LANGUAGE

Upper West — Your True Self — Japanese
501 Summary Row (at Amsterdam Ave.)
212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.)
646-345-0777

Midtown West — The Nippon Club/JFNY — Japanese

JE Japanese Language Course focuses on what you can do by using Japanese real life practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info

145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture — Japanese

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.)
212-697-8374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.

380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
212-551-7903 www.hillslearning.com

Midtown East — ibec language institute, inc* — Japanese
309 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1256

Midtown East — Language House — Japanese
211 E. 43rd St. #1106 (bet. 2nd & 3rd Ave.)
212-949-5455

Midtown East — PC Tech* — Japanese
317 Madison Ave. #800 (at 42nd St.)
212-808-4754

West Village — NYU-SCPS

NYU | SCPS

Learn a new language or enhance your existing skills at NYU SCPS, which offers noncredit courses and certificates in more than 20 languages as well as private instruction and proficiency testing. Consider courses in Japanese, Spanish, Russian or Arabic which are becoming increasingly important in business or develop your appreciation of culture through classes like Japanese through Anime and Manga.

7 E. 12th St. (bet. University Pl. & 5th Ave.)
212 998-7150 www.scps.nyu.edu — Japanese

Midtown East — Rennert New York — Japanese
215 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-457-0700

Koreatown — BYJ USA Culture Class — Japanese
350 5th Ave. 5 Fl. (bet. 33rd & 34th St.)
212-601-2720

Chelsea — ABC Language Exchange* — Japanese
146 W. 29th St. #6E (bet. 6th & 7th Ave.)
212 563-7580

Chelsea — Tenri* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2800

Tribeca — Tribeca Language — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212-219-9593

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd. Port Washington, NY 11050
516-883-5745

Westchester — Go! NihonGo Language — Japanese
PO Box 33 White Plains, NY 10605
914-255-5288

Purchase — Keio Academy of New York — Japanese

Each summer, Keio Academy of NY organizes a two week cultural exchange residential program for middle and high school students from Japan and the U.S. Come join and experience the unique bilingual & cultural learning environment

3 College Rd. Purchase, NY 10577
914-701-3454 www.keio.edu

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road Valhalla, NY 10595

New Jersey — Japanese-American Society of New Jersey* — Japanese

Their language program is taught by highly trained instructors who qualified through their specialized certification program. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasufin.com — Japanese

New Jersey — R/Lingo Learning Center — Japanese
2450 Lemoine Ave. #104 & 105 Fort Lee, NJ
201-347-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W. 60th St. #3K (bet. Broadway & Columbus)
212-757-6748

Upper West — Sankou Shodo — Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan - the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Bukuro (ink painting) meetings are also held. Email sasikou5102009@gmail.com for more details.

315 W. 61st St. (at West End Ave.)
212-247-2584 www.sankoushodou.com

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 63th St. (bet. 3rd & Lexington Ave.)
212-838-8161

Midtown West — Ellies NewYork Floral Design — Ikebana
15 W. 44th St. 11 Fl. (bet. 5th & 6th St.)
212-661-3990

Midtown West — N.Y. Togei Kyoshitsu* — Pottery

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional aesthetics and techniques of togei. 2.5 hour trial class is $35. Unlimited studio use for open studio members.

5 W. 30th St. 3 Fl. (bet. Broadway & 5th Ave.)
212-268-1711 www.nytogei.com

Midtown West — NIHONWASDU USA — Kimono
1410 Broadway #2618 (bet. 38th & 39th St.)
212-768-0500

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 5th & 7th Ave.)
212-581-2223

Midtown East — Lotus Books and Gifts — Ikebana
151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.)
212-744-5123

Chelsea — Ikebana Flowers New York — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-3703

Lower Manhattan — Takemori Calligraphy Class — Calligraphy
31 Bond St. (bet. Bowery & Lafayette St.)
917 579-2182

Soho — Kimono House — Kimono
131 Thompson St. (bet. Prince & Houston St.)
212 505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance
242-17A Oak Park Dr. Douglaston, NY 11362
718-631 2637

Japan — Ohara School — Ikebana
OharaNYC@aol.com
201-385-0353

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MARTIAL ARTS

Upper West — Aikido Up Hum — Aikido
3 Henshaw St. (bet. Riverside Dr. & Dyckman St.)
646-483-8700

Upper West — Kokushi Budo Institute — Judo
332 Riverside Dr. (bet. 105th & 106th St.)
212 866-8777

Upper West — Shorinryu Matsuhayashi* — Karate
131 W. 72nd St. #2R (bet. Columbus & Amsterdam)
212-875-8828

Upper West — UWS Kenshikai Karate* — Karate
327 Columbus Ave. (bet. 105th & 106th St.)
212-222-1172

Upper East — Aikido Shoho Dojo — Aikido
350 E. 82nd St. (at 1st Ave.)
646-509-9212

Midtown West — O-Dojo — Karate
500 8th Ave. 12 Fl. (bet. 35th & 36th St.)
212-532-6141

Midtown West — New York Budokai — Kendo
520 8th Ave. 16 Fl. (bet. 36th & 37th St.)
917 921 1460

Midtown West — Shinjinkan New York* — Karate
339 4th Ave. #307 (bet. 55th & 56th St.)
917-400-9183

Midtown West — Shinkyokushinkai NY — Karate
520 8th Ave. 18th Fl. (bet. 36th & 37th St.)
646-235-0293

Midtown West — World Oyama Karate — Karate
36 W. 31st St. 5 Fl. (bet. 6th Ave. & Broadway)
212-629-7705

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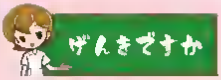

"GENKI DESU KA"

[meaning] How are you? what's up?

[usage] The phrase is often used after konnichiwa meaning hello. If you like to be a little more polite put honorific prefix "o" before the phrase like O genki desu ka

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Midtown East **Shido Gokuin**

265 Madison Ave. 5th fl (bet. 39th & 40th St.) 630-414-6644 — Kendo

Chelsea **N.Y. Shorin Ryu Karate**

37 W. 26th St. 3 Fl. (bet. 5th Ave. & Broadway) 212-490-0600 — Karate

Chelsea **New York Aikikai***

142 W. 18th St. 2 Fl. (bet. 6th & 7th Ave.) 212-242-6245 — Aikido

Chelsea **Shorinji Kempo NYC Branch**

151 W. 25 St. 5 Fl. (bet. 6th & 7th Ave.) 347-277-4301 — Karate

Chelsea **U.S. Budo Kai-Kee***

110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.) 212-807-7338 — Mix

Chelsea **World Seido Karate***

61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.) 212-324-0511 — Karate

East Village **Karate Honma Dojo**

58 E. 11th St. 5 Fl. (bet. Broadway & University) 212-505-8066 — Karate

East Village **New York Jiu Jitsu***

560 Broadway Bsmt. (at Bond St.) 212-343-8310 — Jiu Jitsu

Tribeca **Ken Zen Institute**

54 Thomas St. (bet. Church St. & W. B way) 212-406-0104 — Kendo

Tribeca **Oishi Judo Club***

547 Greenwich St. (bet. Vandam & Charlton St.) 212-966-6450 — Judo

Brooklyn **Aikido of Park Slope**

555 5th Ave. (at 15th St.) 718-788-5632 — Aikido

Midtown **Bujinkan Rukasu Budo Dojo**

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917-453-2232 www.rukasubudodojo.com — Training Studio

Queens **School of Taijutsu**

475 Onderdonk Ave. Ridgewood, NY 11385 917-449-7035 — Mix

Long Island **NY San Tee Karate**

1370A Majors Path Southampton, NY 11968 631-998-4220 — Karate

New Jersey **Kokushikai Judo ***

24-28 Fair Lawn Ave. Fair Lawn, NJ 07410 201-797-8588 — Judo

New Jersey **KYOKUSHIN KARATE NJ Branch**

350 Old River Rd. 2 Fl. Edgewater, NJ 07020 212-947-3334 — Karate

New Jersey **Ridgewood Karate School**

30 Cottage Pl. Ridgewood, NJ 07450 201-447-2272 — Karate

New Jersey **Yoshitsuna Jujutsu Kai**

434 Broadway Bayonne, NJ 07002 201-725-8015 — Jiu Jitsu

OTHER

Upper West **Columbia Univ**

2960 Broadway (at 116th St.) 212-854-7403 — Music

Upper West **DanceCatNY**

DanceCatNY is New York's Japanese Zumba group. Open for anyone interested in getting in sharp, losing weight or just having fun. Everyone is welcome. Come join us! Please check our web site for class info.

www.DanceCatNY.com dancecatny@gmail.com — Dance

Upper East **Seori Weaving Arts**

227 E. 17th St. (bet. 2nd & 3rd Ave.) 212-722-8696 — Other School

Midtown West **Hariyama Ballet**

511-513 W. 38th St. 3rd Fl. (bet. 9 & 10th Ave.) 10018 347-451-1601 — Dance

Midtown West **The Nippon Club**

145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223 — Dance

Midtown West **Toho Shoji N.Y.***

990 6th Ave. (bet. 36th & 37th St.) 212-868-7485 — Jewelry Making

Midtown East **SOBA Mekieg**

Soba Making Lesson Every Sunday. Session 1 @ 2:30pm. This lesson will include a lecture on the history and nutrition of soba as well as soba tasting and hands of soba making. Contact Mr. Kotani at world_wide_soba_ny43@yahoo.co.jp

630 3rd Ave., 2 Fl. (at 51st St.) www.worldwide-soba.com — Cooking

Midtown East **The OOJO***

The Dojo

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265 Madison Ave. 5 Fl. (at 39th St.) 212-947-3334 www.kny.net — Training Studio

Chelsea **COBU**

69 W. 14th St. 3 Fl. (bet. 5th & 6th Ave.) 917-204-2722 — Japanese Drum

Chelsea **Sachiyo ho & Dance Co**

405 W. 23rd St. #4G (at 9th Ave.) 212-627-0215 — Dance

Chelsea **Toko Kyudojo**

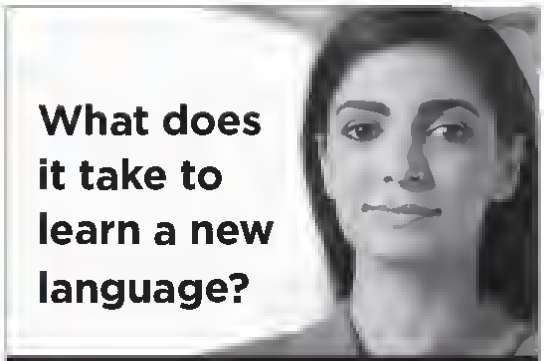
Kyudo, the practice of Zen archery, is a form of moving meditation. The focus of the practice is on "cleaning the mind" rather than marksmanship. The target becomes a mirror reflecting one's mind at the moment of the arrow's release.

111 W. 22nd St., 6th Fl. (bet. 5th & 7th Ave.) 212-513-0539 www.tokokyudojo.org — Kyudo

Tribeca **Florentine School**

304 Broadway (bet. Walker & White St.) 212-625-4338 — Music

* Chopsticks NY available to pick up



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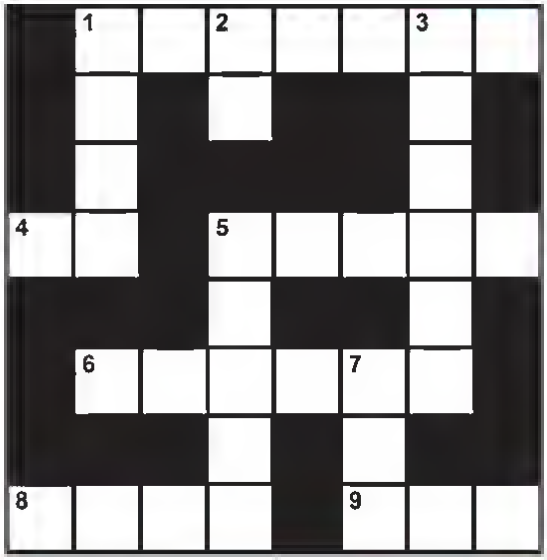

Japanese CROSSWORD

Across

1. In the Japanese school system, June is when students switch their _____ (school uniforms) from the winter to the summer version

4. The original title of the 60s hit song "Sukiyaki" is "____ o Muite Aruko" ("I Look Up as I Walk")

5. "Hundred" in Japanese

6. The second Sunday of June is ____ no Hi (Father's day)

8. In the original 1954 movie, *Godzilla* comes alive as a result of a series of _____ (nuclear) experiments

9. You can write your wish on ____ (wooden wishing plaques)

Down

1. In the classic summer flick *Jaws*, a _____ (shark) attacks humans

2. The suffix ___ means "member," as used in "kai___" and "gi____"

3. _____ Gijido is Capitol Hill in Japan

5. A traditional Japanese poem that consists of 17 syllables with a rhythm of 5-7-5

7. As summer approaches, the number of _____ (flies) is increasing

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KYOKUSHIN KARATE
Kids Summer Day Camp in July and Aug 2014
Kids study "Osu"
(Respect, Patience & Appreciation)
through authentic Japanese Karate
International Karate Organization Kyokushinkaikan NY Branch
265 Madison Ave, 5th Fl. @ 39th St. NYC 10016
212-947-3334 / www.kkny.net / sensei@kkohonbu.com

Keico Watanabe "Between Stars and Human"
「星と人の間に」 June 5th - June 21st, 2014 Admission Free
Reception: Thu. June 5th, 5-7:30 pm / Sat. June 21st, 5-7:30 pm
Sat. June 21st, 6:30-7:10 pm Takeshi Asai - Live & A Collaboration of Art and Music
NYCoo Gallery
Open Tuesday to Friday 12:30 – 6:30 pm
Saturday 1:00 – 5:00 pm
1133 Broadway #335 NYC 10010 (26th St.) Tel: 212-380-1149 /www.nycoo.com

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Entertainment Event / Leisure

Exhibition

June 5 - June 21 FREE
Keico Watanabe ' Between Stars and Hamaa" Exhibition
NY Coo Gallery

NY Coo Gallery will be featuring a solo-exhibition of paintings by artist Keico Watanabe who works to connect art between Japan and New York. Keico has been imagining and painting many stories about the stars-human relationship and in this show she turns her attention to the sounds of New York and poetry of the heart. Keico's "Hallelujah Songs" Series inspired by the 150 Psalms of the Old Testament and "Outcry of the Heart and Its Glory" series make up the works in this exhibition drawing on the world created by people living in New York. On June 21, a live performance by Takeshi Asai, jazz pianist and composer, is scheduled for a collaborative performance of art and music

Location: 1133 Broadway, (bet. 25th and 26th Sts.), #335
New York, NY 10010
TEL. 212-388-1149 / www.nycoo.com

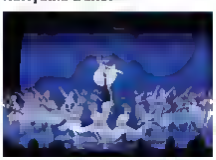
June 6-25 FREE
MuIII Art Exhibition 100 Perspectives In 2020
Ouchi Gallery

Ouchi Gallery in Brooklyn will host the 9th Annual 100 Artist Exhibition. Organized by the gallery's director Arisa Itami and multi-national gallery curators, the exhibition highlights 100 works by 100 international artists from various fields including paintings, graphics, installations, sculptures, photographs and even live performances. The theme of this year is "100 Perspectives in 2020", which explores the world in the near future, 2020. For details, contact gallery.

Location: 170 Tillary St., (at Gold St.), Suite 105, Brooklyn, NY 11201
TEL: 347 987-4606 / www.ouchigallery.com
info@ouchigallery.com

Performance

June 7 & 8
Hariyama Ballet Yume Performance 2014
Hariyama Ballet



Hariyama Ballet is Japanese ballet dancer Mami Hariyama's ballet school, and this year it will be carrying out its 5th Yume Performance. This 80-person show will take place in the theater of New York's historical Riverside Church, and it will feature professional dancers Hariyama herself, as well as her students from ages 3 to adult. The musical compositions and choreography are all original creations, and the selected story of The Grateful Crane will run for 40 minutes.

Location: Riverside Church Theater
91 Claremont Ave., (bet. 121st & 122nd Sts.), New York, NY 10027
Ticket info: hariyamaballet@gmail.com
hariyamaballet.web.fc2.com

June 8
Salon Series No. 50 Cha no Yu (Tea Ceremony) Demonstration and Performance
Sachiyo Ito & Company

Now in its 16th year, the Salon Series is a series of informative and educational lectures on the performing arts of Japan hosted by the Tenri Cultural Institute. This year Sachiyo Ito & Company will present a tea ceremony demonstration and a performance of the Japanese classical dance, Cha-ondo (Tea Song). The Cha-ondo performance will be accompanied by the Koto and Shamisen and will feature special guests, Masayo Ishiguro and Miyabi Ensemble. A discussion on Ma (space) in Japanese tea ceremonies is scheduled to follow the event.

Location: Tenri Cultural Institute
43 A W. 13th St. (bet. 5th & 6th Aves.), New York, NY 10011
TEL. 212 627 0265 / www.dancejapan.com

July 7-12
Heisei Nakumura-za
Lincoln Center Festival

The Heisei Nakamuraiza company Kabuki theater troupe led by Kankuro VI is reviving a rarely performed 19th century ghost story Kaidan Chibusa no Enoki (The Ghost Tale of the Wet Nurse Tree) about the murder of an artist by a handsome samurai who desires the artist's wife at the Lincoln Center Festival. Running the emotional gamut from drama to uproarious slapstick comedy and culminating in a thrilling fight-to-the-death beneath a waterfall, this is Kabuki theater at its most engaging featuring an acting tour de force by Kankuro VI, who plays three difficult roles with lightning fast transformations sometimes within the same scene.

For ticket purchases, please call 212-721-6500 or visit http://lincolncenterfestival.com/current-season/heisei-nakamura-za.

Location: Rose Theater, Jazz at Lincoln Center's Frederick P. Rose Hall
Broadway at 60th St. 5th Fl., New York, NY 10019
www.lincolncenterfestival.com

Event

June 14 & 15
Japanese Tea Workshop Offered by the Tea Master from Ippudo

Kiteya SoHo

Kiteya SoHo will hold Japanese Tea Workshops given by the Tea Master from the tea company Ippodo This one-hour workshop will teach the correct way to prepare and drink tea, as well as other basic tea related manners Participants will be able to enjoy tasting newly delivered tea and compare its taste to regular sencha Each day offers two workshop sessions from 2 pm and from 4 pm Each session has 8 seats For reservations please call Kiteya SoHo at 212-219 7505

Location: 464 Broome St., (bet Mercer and Greene Sts.)
New York, NY 10013
TEL: 212-219 7505 / www.kiteyany.com
Workshop info: www.ippodo-tea.co.jp/index.html

June 21

2014 All American Open International Karate Championships

Kyokushin Karate

The International Karate Organization Kyokushinkaikan will host the All American Open International Karate Championships Nearly 100 competitors are scheduled to compete including renowned KYOKUSHIN fighters "The Spanish Eagle" World Heavyweight Champion, Alejandro Navarro, "French Connection" 2012 European Super Heavyweight Champion Djamar Salkhoudja and local favorite, the "NY Giant" US Super Heavyweight Champion Daniel Milicevic - all poised to upset the 4x defending All American Champion "Iron Man" Zahar Damyanov Visit www KKNY net for online ticket sales

Location: Hunter College Sportsplex
695 Park Ave., (Entrance at 68th St & Lexington Ave.)
New York, NY 10065
Info: Kyokushin Karate
TEL: 212-947 3334 / www KKNY.net

June 27-29

KINME MAI Tasting Event 20% Off Campaign

Toyo Rice Corporation

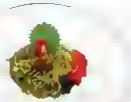
Toyo Rice Corporation produces the famous Japanese rice brand KINME MAI, known for its health benefits and being full of flavor and umami The company will be hosting a tasting event at Japanese supermarkets from June 27-29 There will be a 20% discount on any purchases made during this period.

(Schedule and location)
June 27: Katagiri 11 am-5 pm, Sunrise Mart Midtown 2:30-7:30 pm
June 28: Daido Market 11 am-6 pm, Dainaba Eastside 11am-5pm
June 29: Daido Market 11 am-6 pm, Sunrise Mart East Village 2:30-7:30 pm
Info: www.kinmemai.com

June 27-29

Rainbow Ramen for New York City Pride Day

Ippudo NY



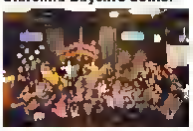
To celebrate New York City Pride day Ippudo NY will be offering *Rainbow Ramen* for three days only Ippudo NY's head chef Fumihiro Kanegae and server Robert Morano jointly developed this ramen featuring shiso Genovese (a sauce of shiso leaf paste mixed with garlic oil) tossed noodles topped with Japanese cucumber blueberries, garlic fried olives two kinds of cherry tomatoes, grilled chashu pork, minced onions and sprinkled with garlic chips and chili peppers *Rainbow Ramen* will be served in the East Village location only On June 27 and 28, 50 bowls per day will be offered during lunchtime and on June 29 a total of 100 bowls for lunch and dinner will be served

Location: 65 4th Ave., (bet. 9th & 10th Sts.), New York, NY 10003
TEL: 212-388-0088 / www.ippudony.com

June 29

Starchild Summer Open House

Starchild Daycare Center



Starchild Daycare Center will be holding an open house event for children ages 1-4 and their parents from 10 am-12:30 pm (doors open at 9:30 am) on June 29 During this summer themed event you can experience playing in Japanese making crafts, singing Japanese songs and reading books with your child For registration email StarchildEvent@gmail com with your child's name, age, parent's name and contact information

Location: The Gym @ World Class Learning Academy
44 E. 2nd St., (bet 1st & 2nd Aves.), New York, NY 10003

Info: Starchild Daycare Center
www.starchildny.com / TEL: 646-509-0140
StarchildEvent@gmail.com

Happenings

20% Off All Treatments at Salon Wave and W Nails during June

Salon Wave/W Nails

During June, Salon Wave will be offering an Early Summer Campaign of 20% discounts on all treatments The salon underwent a renewal in April and reopened on the same block in an expanded, stylish location At its sister nail salon W Nails which just opened in May, the same discount will be offered in June as part of their opening promotion When making an appointment, please mention that you heard about the discount from Chopsticks NY (for first time customers only)

Location: Salon Wave
1029 2nd Ave., (at 54th St.), New York, NY 10022
TEL: 212-355 7399

W Nails
1059 2nd Ave., (bet 55th & 56th Sts.), New York, NY 10022
TEL: 212-355 3030

Glassware Item 15% Off

Noritake

Noritake is a traditional Japanese tableware manufacturer and marketer that has been in business in New York for over a century The company is known for its distinctive designs innovative technology and superior product quality A special promotion is being carried out for Chopsticks NY readers who make purchases on the Noritake website By putting in the promo code CHOPSTICKSGLASS readers can receive a 15% discount on glassware items This campaign will run from May 26-June 27 5 pm EST

www.noritakechina.com/stemware-glassware.html
Info: www.noritakechina.com
nsc.tab@noritake.com

All Single Curries for $5 on Tuesdays

GoIGoICurry!

The World Trade Center Stadium location of GoIGoICurry! will be participating in Lower Manhattan Tuesdays, an event designed to support hospitality and tourism businesses throughout Lower Manhattan. Every Tuesday from 5-8 pm May 27-Sept. 30 admission to the National September 11 Memorial & Museum will be free, and by presenting your ticket for that day at GoIGoICurry! all single curries will be $5 (Please note that this offer is limited to the World Trade Center Stadium GoIGoICurry! which closes at 8:55 pm)

Location: World Trade Center Stadium

12 John St, (bet. Broadway & Nassau St.), New York, NY 10038
TEL: 212-406-5555
http://www.gogocurryusa-ny.com / @GOGOCURRYUSA

$5 Off First-Time Foot Reflexology
Tosh Hair Supreme

The New Jersey hair salon Tosh Hair Supreme offers various aesthetic services including foot reflexology This is a method that uses a soft touch to apply stimuli to the soles of the feet for the purpose of increasing the body's self-healing powers Other benefits include stress relief preventing sickness and detoxifying effects. Tosh's practitioner has 9 years of experience and provides a 50-minute massage after a 10-minute foot bath This hour long treatment is $45, and first time clients receive a $5 discount

Location: 1550 Lemoine Ave., Fort Lee, NJ 07024
TEL: 201 461-3637 / www.toshhair.com

Special Sale for Professionel-Use Kitcheeware
MTC Kitchen

MTC Kitchen operated by Mutual Trading Company carries professionel use Japanese kitchen items and restaurant supplies They will hold a special sale from June 2-30 From high quality cooking tools to everyday kitchenware to Japanese artisan tableware most of the items will be at 20% off

Location: 711 3rd Ave., (on 45th St. bet 2nd & 3rd Aves.)
New York, NY 10017
TEL: 212-661-3333 / www.mtckitchen.com

20% Off Services for New Customers
L I. Wave

The Japanese stylists at the Long Island based salon L.I Wave use their advanced techniques honed over years of training to bring out the individuality of their clients through the styles they create for them The salon also provides eyelash perm and gel nail services, and its relaxed atmosphere is an oasis of calm Through June 30, L.I Wave is offering new customers 20% off any of its services please be sure to mention Chopsticks NY when you make an appointment

Location: 1R Haven Ave. (bet. Franklin Ave & Main St.)
Port Washington, NY 11050
TEL: 516-883 3046
www.liwavesalon.com

Double B Collection Debut and Cooler Bag Giveaway Online Event
MIKI HOUSE

Children's apparel retailer MIKI HOUSE, is launching then Double B Collection at MIKI HOUSE USA Online Store in May Double B is a premium denim collection with whimsical designs which are all made in Japan with highly skilled craftsmanship By celebrating its launch MIKI HOUSE will be offering a complementary Double B Cooler Bag with a purchase of $200 or more online from May 21, 12.00 am PT through June 8, 11:59 pm PT This offer is available exclusively at the MIKI HOUSE USA Online Store and is not available in stores

Location: Bloomingdale's 59th Street
1000 3rd Ave., New York, NY 10022
www.mikihouse-usa.com

10% Off Event Space for Chopsticks NY Readers
Lounge Zen / Yakitori 38

Located in Teaneck NJ Lounge Zen offers a multi-purpose event space This space has a screen, bar area, kitchen and 40 parking spaces Lounge Zen has space for 30 seats and is ideal for demonstrations seminars classes etc Because it is co-owned by Yakitori 38 event space users can easily order food and drinks including alcoholic beverages Chopsticks NY readers can receive 10% off the space rental fee

Location: 254 DeGraw Ave., Teaneck, NJ 07666
TEL: 201-692-1002

Facial Acupuncture Promotion
iDo Holistic Center

Located in Midtown Manhattan, iDo Holistic Center focuses on holistic therapy treatments crucial for relieving stress and pain as well as Japanese acupuncture and shiatsu massage Until June 30 iDo Holistic Center is offering a big discount on facial acupuncture 6 session package including a 10 minute facial massage after each session is offered for $480 (Reg $750) Facial acupuncture helps tighten up facial muscles and remove dark circles under eyes and crows feet The result is visible even in one treatment, but it is recommended to treat 3-5 times for long lasting effects

Location: 22 E. 49th St., (bet. Madison & 5th Aves.), 3rd Fl
New York, NY 10017
TEL: 212 599-5300
www.idocenter.com

Summer Promotion $50 Off Hair Services
Yo-C Salon

At this East Village salon owner/stylist Yoshi utilizes the funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles to highlight an individual customer's personality By paying close attention to the needs of each and every individual, their highly experienced team of stylists can create custom cutting edge styles with a natural look. From June 1 to July 18 they are offering a $50 discount for customers who order a cut perm or color and treatment set Regularly offered for $250 you can enjoy the total hair services for only $200

Location: 225 E. 5th St., (bet 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-529-0355
www.yo-csalon.com

DEAL OF THE MONTH

Introducing Curry House Vegetable Curry

Giveaway for Chopsticks NY Readers

House Foods America

Pioneer of Japanese style curry, House Foods America, recently introduced Curry House Vegetable Curry, a delicious meal that can be ready in as quickly as 90 seconds, in the U S market

House Foods uses their unique Japanese curry recipe in their popular restaurant chain, Curry House, and the vegetable curry is hugely popular in their 11 California locations Now, with Curry House Vegetable Curry, consumers across the country can make this tasty new product quickly and easily at their leisure

Curry House Vegetable Curry comes in three varieties of Vegetable Curry Vegetable with Beef and Vegetable with Chicken Celebrating this new release House Foods America is offering 5 sets of 3-flavor Curry House Vegetable Curry to Chopsticks NY readers To enter this sweepstakes, email info@chopsticksny.com with HOUSE CURRY in the subject line along with your name and mailing address in the content Winners will be notified via email

Info: www.house-foods.com

Let Tofu Fuel Your Adventures

Enter our Sizzlin' Summer Sweepstakes for a chance to win EXCITING prizes! Check our website now!

House Foods

www.house-foods.com

"No compass is needed for *Points of Departure: Treosures of Japon from the Brooklyn Museum*, a radically reorienting show at Japan Society Gallery."

—*The New York Times*

Points of Departure

TREASURES OF JAPAN FROM THE BROOKLYN MUSEUM

ON VIEW AT JAPAN SOCIETY GALLERY

CLOSES JUNE 8, 2014

Points of Departure: Treasures of Japan from the Brooklyn Museum is organized by Japan Society in collaboration with the Brooklyn Museum.

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